

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 96

JANUARY 23, 1937

Number 4


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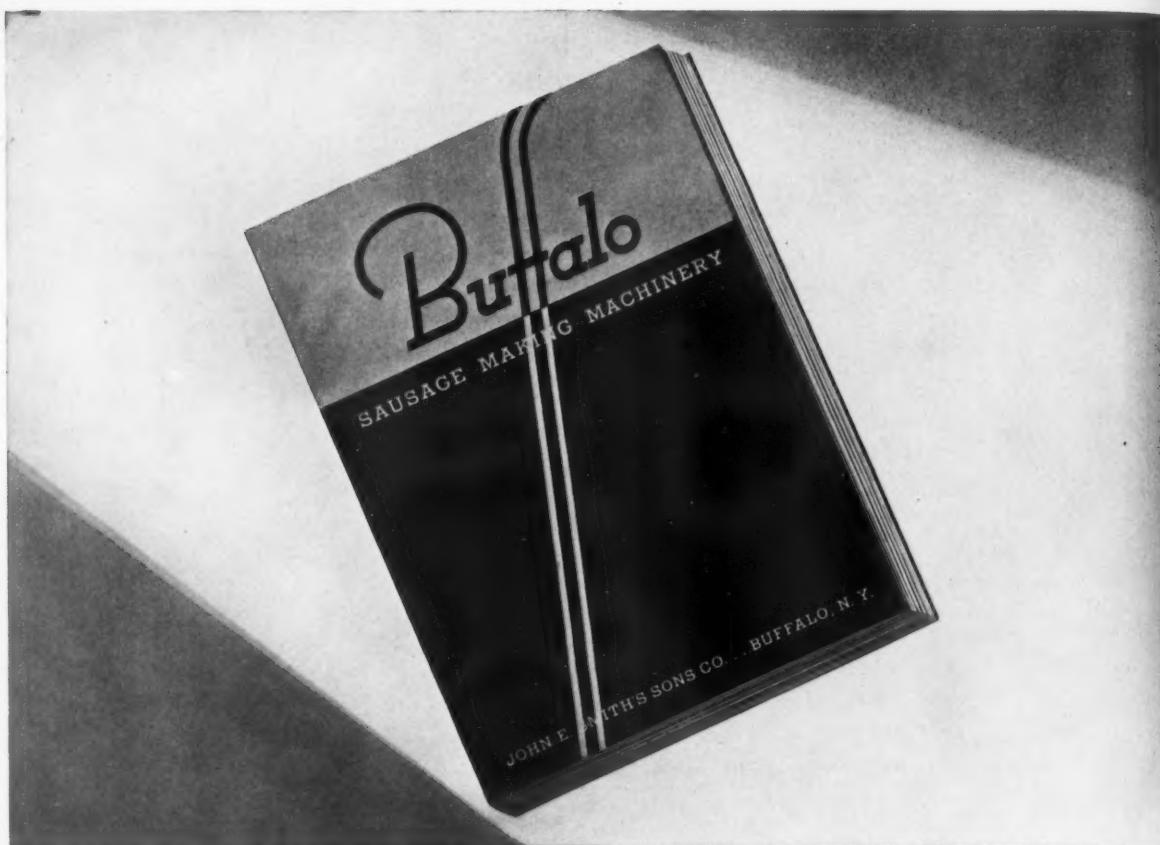
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Everyone operating a sausage kitchen should have this catalog on file. It illustrates the most efficient line of sausage machinery ever offered to the sausage industry. In addition, it provides complete and detailed information of value to every sausage maker.

The story of the construction of "BUFFALO" Machines forms a chapter of great importance in the development of the sausage industry. We have attempted to demonstrate in this book how "BUFFALO" Machines can increase the efficiency of every

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JOHN E. SMITH'S SONS CO.
50 Broadway Buffalo, N. Y.

B U F F A L O

QUALITY SAUSAGE MAKING EQUIPMENT

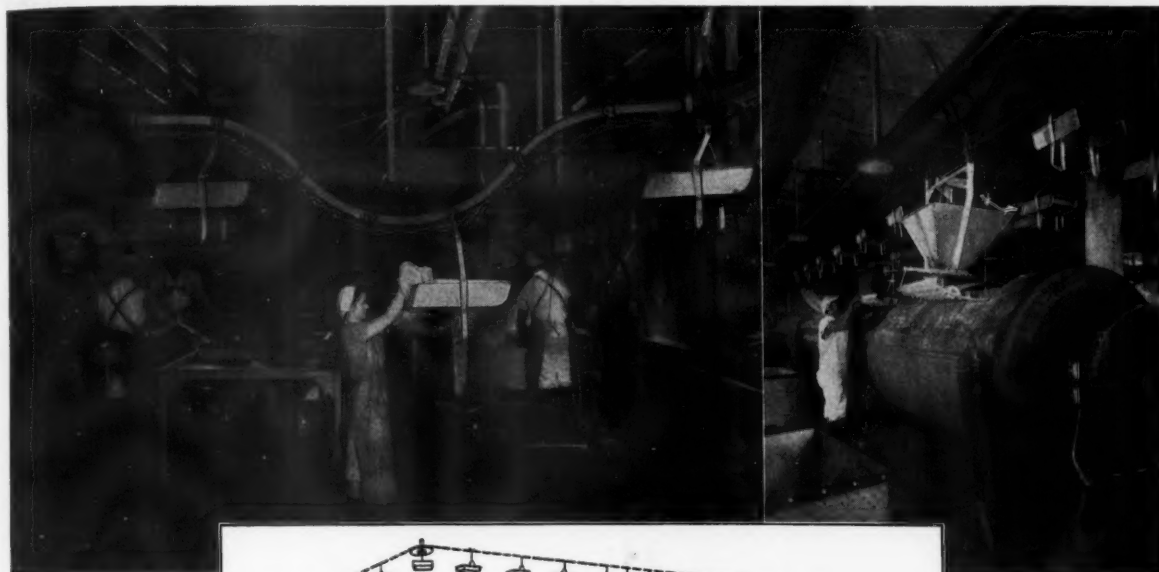
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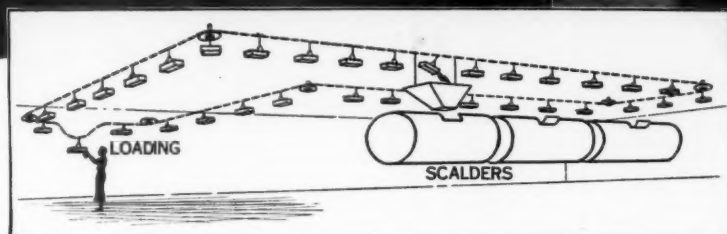
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HOW TRIPE IS HANDLED AT ARMOUR'S NEW BEEF HOUSE



Above: Washing Station where product is placed on self-dumping pans of conveyor for delivery to scalders.



Above: Discharge end of conveyor where pans are automatically dumped to scalders.

● At this model plant, where everything possible has been done to increase efficiency in the production of quality carcasses and products, manual trucking and handling have been cut to the minimum. Conveyors carry the load—workers perform their tasks with the least effort and greatest speed.

Among the many Link-Belt conveying systems is this overhead conveyor, which handles tripe. After being washed and cleaned, tripe is placed in the self-dumping pans of the

conveyor, which automatically discharge into either of three scalders, located on the opposite side of room.

This simple conveyor unit has made a continuous operation of this work, resulting in maximum economy.

There may be places in your plant where handling costs can be cut by the use of mechanical handling methods. Consult Link-Belt. Address Link-Belt Company, 300 W. Pershing Road, Chicago, or any of our offices located in principal cities.

5876



LINK-BELT

Builders of

MATERIALS HANDLING AND POWER TRANSMITTING EQUIPMENT

Week Ending January 23, 1937

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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 96

JANUARY 23, 1937

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Daily Market Service (Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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Selling Sausage and Prepared Meats in SYLPHCASE K CASINGS

(Reg. U. S. Pat. Off.)



*P*ACKERS have come to realize that half the battle in making sales is not only to use a casing of good strength and satisfactory stuffing capacity, but to have the product seen by being temptingly displayed and the casing attractively printed with trade name. . . . Printed SYLPHCASE K Transparent Casings provide this modern way of increasing sales. . . . Let us send you samples. A test will convince you of the effectiveness of this method for stimulating sales of Sausage and Prepared Meats.

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Blake, Moffitt & Towne
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CANADA
Victoria Paper and Twine Co., Ltd.
Toronto and Montreal

Week Ending January 23, 1937

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New Packages

THAT ARE UPPING SALES

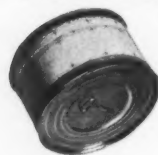
Whatever your product, you can prove to yourself, as hundreds of food packers have, that a restyled package can be your cheapest sales-upper.

METAL ARMOR GUARDS against moisture and light until the last spoonful has been measured from this wide-mouthed, snugly-capped top. The manufacturer using this container credits his material sales increase largely to this better-looking, more convenient package. Have you a product Canco packaging skill can help you sell in larger volume?



SALES CAN GO UP, SPOILAGE DOWN, for hundreds of products . . . if packed in vacuum. These shelled nut containers illustrate both key and keyless types. Women know vacuum-packed products keep fresh—and *prefer* them. Do you know how economically you can give your product (and your retailers) this protection? Canco lithography can add eye-appeal that will win displays, too.

HERE'S PROTECTION DE LUXE. The hermetic seal guarantees fine, fresh goodness. The attractive lithography says "QUALITY". Underneath is the key that makes opening impressive . . . yet EASY. • A Canco restyled package may cost less than you think. Write for full information . . . and facts on sales increases others have won. Address Dept. NP-2.



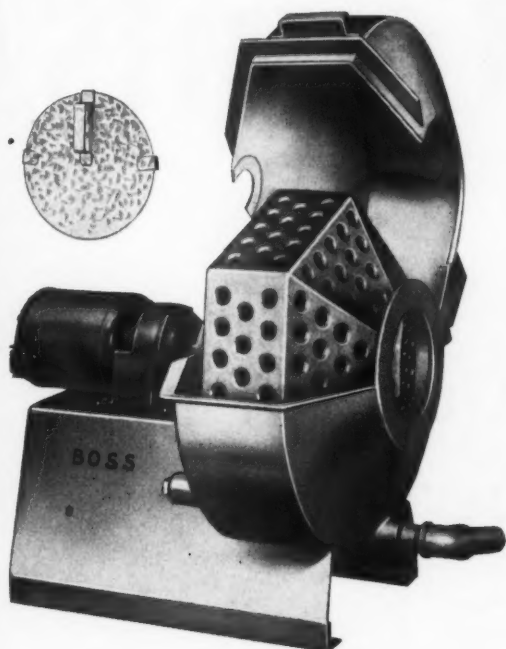
AMERICAN CAN COMPANY

230 PARK AVENUE, NEW YORK CITY

WORLD'S LARGEST MANUFACTURER OF METAL AND FIBRE CONTAINERS

NEW "BOSS" V-TYPE TRIPE SCALDERS

Patented — and other Patents Pending



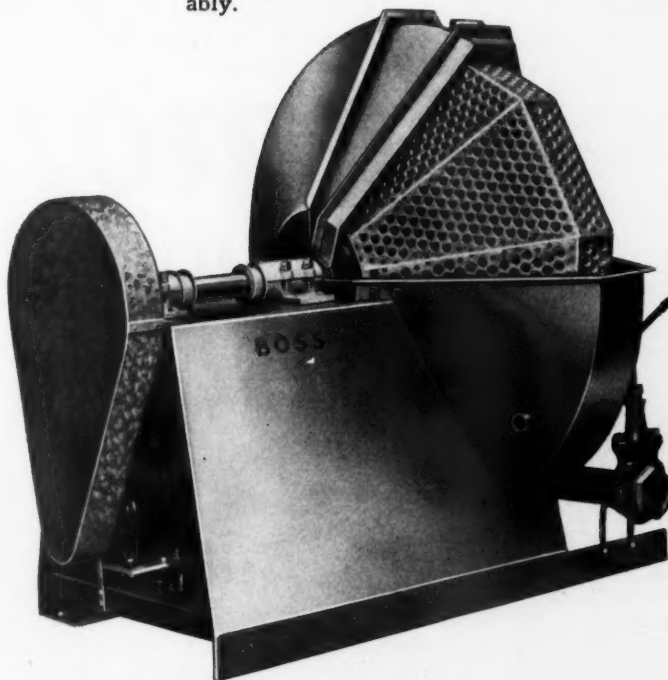
The opening thru which the tripe is placed in the machine is in the middle of the one side, and a plate fits over the opening serving as a lid when the machine is in operation.

The operating shaft does not pass thru the washing cylinder.

No. 413 machine, shown in the lower illustration, has chain drive which can be used with any standard motor.

No. 414, shown at the top, has geared head motor direct connected.

Style	Charge Capacity	Horse Power
V- 6-24	5 to 6 tripe	$\frac{1}{2}$
V- 6-36	10 to 12 "	1
V- 8-48	24 to 30 "	2 or 3
V-10-60	50 to 60 "	3 or 5



Cylindrical shaped drums with perforated outer walls for tripe scalders have been accepted up to now as the logical means for cleaning tripe, etc.

That these were inefficient, is proved by the fact that manufacturers, in trying to make the work more thoro, resorted to various shapes and designs of the periphery, endeavoring thereby to increase the scraping surface or cleaning action.

This newly designed machine with the cylinder of a shape similar to a hollow diamond, having scraping edges at angles, all of which are at variance to its rotary travel, reacts on the product with a wedging, rotating, scraping, tumbling and turning action, so as to bring all parts of the product into contact with the perforations along the sloping ends, as well as the face or periphery of the cylinder. No baffle plates are necessary.

Tripe comes out of this machine white and clean, and the capacity is increased considerably.

"BOSS" Always Leads in BEST OF SATISFACTORY SERVICE

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Dependable Selection
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BEEF - HOG - SHEEP
CASINGS

Always the Best

ARMOUR AND COMPANY

CHICAGO

THE NATIONAL PROVISIONER

JANUARY 23, 1937

The Magazine of the Meat Packing and Allied Industries

Modern HOG HOUSE Design

★ Innovations Cut Costs In Chicago Plant of Wilson & Co.

HOG slaughtering and dressing methods and equipment have been developed to a point where it might appear the ultimate had been reached, and that there remains little opportunity for cutting corners in costs and further simplifying and speeding up operations.

However, there are so many operations connected with slaughtering and dressing a hog, and in handling edible and inedible products, that there always are possibilities for exercise of ingenuity in designing a hog slaughtering and dressing layout, and in speeding up and improving minor but none-the-less important details of this work.

Up-to-Date Example

This applies particularly—but is not confined—to larger plants where number of hogs slaughtered daily justifies a considerable investment to make a small cost saving or time saving per head handled, and where complete equipment results in unit economies relatively unimportant in the small plant.

Practical packinghouse men who have inspected the hog house at the Chicago plant of Wilson & Co. have seen what may be considered the

"last word" in hog slaughtering and dressing methods and equipment, also many innovations in equipment and layout which—because of their value in keeping costs low, reducing processing time and simplifying operations—may be expected to become standard practice in many plants.

Performance Justifies Plan

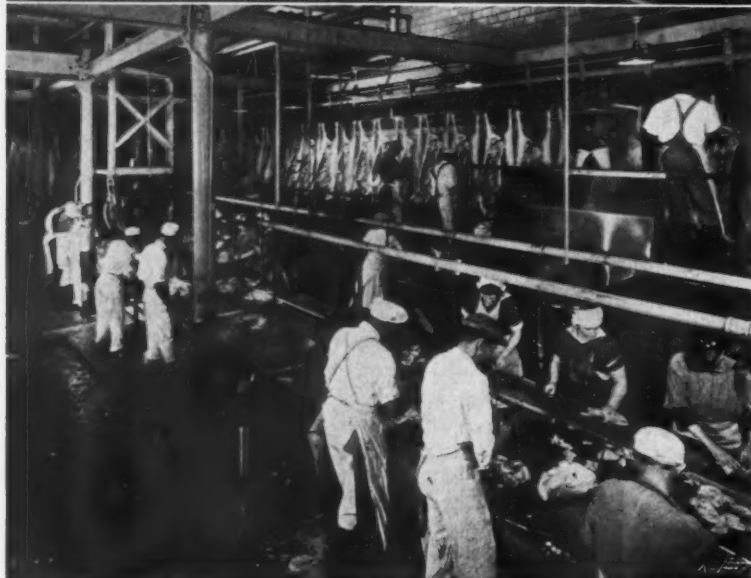
After a long period of operation on the two processing floors of this building, executives of Wilson & Co. express themselves as being entirely satisfied with performance and results obtained. No changes have been made in layouts as originally planned, or in equipment first installed.

Wilson & Co. has not departed from generally-practiced methods of slaughtering and dressing

SLAUGHTERING AND SCALDING

Two hoists terminate in 12-ft. extensions on which sticking is done. Traveling chains convey hogs length of bleeding alley to dropping station. Scalding tub is equipped with conveyor.





HOG DRESSING OPERATIONS

SHAVING (above)—Shaving and heading are performed in a room separated from both slaughtering and dressing rooms. Slaughtering is done behind partition at right. Dressing room is at left.

HEAD TABLE (below)—Fully equipped with snout stripper and jaw puller. Heads are split on floor below. This table and most of the others in this room are of stainless steel.

hogs, and of processing edible and inedible by-products, nor have radically new procedures been initiated. Hogs are slaughtered and dressed here in the orthodox manner.

Features Which Stand Out

What makes this hog house unusual is the high grade of equipment installed (stainless steel being practically universally employed for tables, chutes, etc.), unusual extent to which gravity is put to work to transport product, innovations in methods of handling edible

and inedible by-products on the dressing floor, compact floor plan and arrangement of equipment, and numerous improvements in the manner in which minor operations are performed.

One feature of the design of the hog dressing room which makes for compactness without crowding, or any appearance of a need for more floor space, is the lack of any need for floor trucks and consequently for trucking aisles.

Not the least of the interesting features of this building is that it is constructed without a first floor, being sus-

ended above two railroad sidetracks and a loading dock and between and adjoining the hog cooler building on one side and the tank house on the other.

It rises four stories high. Hog slaughtering and dressing are done on the fourth floor level. On the third floor is the hog casing cleaning department and receiving room for edible and inedible products from floor above. Second floor level contains locker and dressing rooms for employees.

Product Handling Economy

Many advantages of an arrangement of this kind will be obvious, particularly from the product handling standpoint. No trucks are used or needed in the dressing room. Dozens of stainless steel chutes handle casings, offal, condemned carcasses, heads, trimmings, etc., to lower floors in this and adjoining buildings. Savings in product handling costs alone would seem to be sufficient to pay quickly for any considerable added cost necessary for the extra floor by which to secure gravity distribution of product.

Hog dressing room being on the top floor, the problem of securing an abundance of natural light was not difficult. Windows on two sides of this room and numerous skylights in the roof give outdoor lighting conditions without direct sunlight glare.

Building is constructed of brick, concrete and steel. Tile and salt-glazed brick walls and brick floors are used generally, except in locker room, where a concrete floor is installed. Another exception is under the bleeding rail where concrete is also used for the floor.

Building construction, together with the stainless steel equipment installed, makes cleaning a comparatively simple and relatively inexpensive operation.

Less Labor Needed

Hogs are brought to killing floor on two elevators and hoisted on a "Boss" double hoist 18 ft. high. This hoist has 12-ft. extensions on which sticking is done. These extensions are only 5 ft. apart, so that only one sticker is required, even when slaughtering is at the permitted capacity rate of 600 animals per hour.

Two bleeding rails are installed. Instead of gravity rails of the type generally required, stuck hogs are carried over level rails by moving chains, so timed that hogs bleed for 10 minutes. After being stuck, hogs are evenly spaced on bleeding rails a sufficient distance apart to prevent contact during bleeding. This eliminates all damage due to cuts, particularly on bellies, from the hoofs of preceding and following animals.

Bleeding rails terminate in short gravity rails, over which the dead animals slide to the dropping station, passing through water sprays in the interval to wash blood from necks and jowls.

Use of Idle Rails

An interesting feature of this slaughtering room, which is installed in the

tank house building adjoining the new hog house, is that idle portions of bleeding rail chains are utilized as conveyors to return shackles from hog dropping station to shackling pens.

Saving in labor cost with this arrangement can be visualized better when consideration is given to the distance between these two points—somewhere in the neighborhood of 144 ft. Utilizing the bleeding rail chain in this manner saves considerable trucking and a considerable cost for labor.

This bleeding rail section, 12 ft. wide, has a concrete floor pitched to drains through which blood flows to a collecting tank, from which it is blown to a blood cooker at another location in the tank house.

Bleeding Rail Plan

A building partition forms one side of this bleeding rail alley, as it might be termed. On the other side, dividing the bleeding rail alley from scalding tub and dehairer, is a partition reaching to the roof from a point where hogs are stuck to a distance where most of the blood has drained from carcasses. From this latter point to the dropping station there is a curb about 4 ft. high. Walls and curb are of glazed tile, permitting thorough cleaning by flushing with cold water.

Two considerations influenced installation of bleeding rails of this type in addition to the fact that the space was available. One of these, mentioned previously, is that damage to cuts from the kicks of adjoining animals is prevented. The other was that the positively-regulated time interval between sticking a hog and dropping it into the scalding tub assures thorough bleeding, regardless of rate of kill.

An automatic dropper is installed at receiving end of scalding tub. This tub is of cast iron, 56½ ft. long, and the water in it is maintained automatically at normally 143 degs. Fahr., with such variation as may be required, depending on season of year and hardness of hair. Hogs are carried through the tub by a conveyor, speed of which under normal conditions is timed to give each animal a 4-minute scald.

This conveyor is operating very satisfactorily, and is making a considerable saving by reducing number of workers usually required at the tub to keep hogs moving and to watch for "sinkers." Speed of conveyor can be regulated to secure good scalding results, regardless of time of year or hair conditions.

Dehairing and Gambrelling

Dehairing is done in a "Boss" Jumbo dehairer with a capacity of 750 hogs per hour. Hair is floated through a chute to a dewatering conveyor, which delivers it to a chute through which it is sent by gravity to a truck outside the hog house, in which it is taken to the hair house.

A moving top gambrelling bench is installed at delivery end of dehairer. Gambrel sticks and trolleys, washed and

oiled, are delivered to this point by a chain conveyor. (See April 16 issue of THE NATIONAL PROVISIONER for description of this conveyor and method of washing and oiling gambrels and trolleys.)

When carcasses pass from gambrelling bench to rail they are singed and enter shaving and heading room. As shown on the accompanying floor plan, this room is long and narrow, the chain following along one side, across the end and returning for a short distance along

the other side to a door, where it enters the dressing room. Shaving, heading and gland inspection operations are performed in this room.

Dressing Floor Plan

This plan of separating slaughtering and dressing rooms is followed in a number of meat packing plants constructed in recent years. Advantage of this arrangement is that better working conditions can be maintained in dressing rooms, by keeping out of them



OFFAL OPERATIONS

PLUCK TABLE (above)—Separating table at center adjoining traveling viscera table. Gut running table in background. Stomachs are handled by workers in foreground.

GUT RUNNING (below)—Small guts deposited in bins at left, then delivered through chutes to casing cleaning room on floor below. Black guts to be processed into chitterlings also go to floor below.

steam and moisture from scalding and dehairing operations—particularly, as in the Wilson plant, when mechanical means are installed in the slaughtering and dehairing department for removing steam and moisture arising from tub and dehairer.

Heating and Ventilation

Heating and ventilation of the Wilson hog building are provided by Carrier heat diffusing units and Kroy type unit heaters. Size of the room and the use to which it is put govern size and type of units in each location.

In all cases units are equipped with air intakes provided with outside and recirculating dampers. Amount of outside and recirculated air required within a room varies from time to time with varying inside conditions and of the outside air. Damper adjustment, therefore, is provided. In this building manual damper adjustments are used. However, automatic controls could be provided.

Where outside air intakes fit into window or wall openings, stationary louvres are employed to keep out rain and snow. A screen of galvanized wire is installed over louvres to prevent entrance of foreign matter and insects.

Plan of Unit Heaters

Piping plan for each heater is a closed vacuum system. A constant flow trap is used, so that condensation will drain as fast as formed. This prevents coil freezing during cold weather.

In the dressing room where large quantities of hot water are used, and on the killing floor where the scalding vat is installed, units of a size to give a 6-minute air change are installed. Where conditions are less severe a 10-minute air change is employed.

In selecting and installing these units care was taken to insure a perfect air blanket along the ceiling line over the scalding vat, and at other locations where hot water is used. This eliminates steam as it forms, preventing its dissipation through the room and consequent condensation and drip.

Air Circulation

In installing heating units of this type in any packing plant the building should be reasonably tight, to permit a slight air pressure to be built up in the rooms. Any leakage of outside air into the building during cold weather usually causes trouble. The aim should be, therefore, to cause heated air to pass outward rather than to permit cold air to flow in.

Good air circulation should be provided along outside walls and especially at points where there are windows. This provides a wiping effect which eliminates ice, frost and condensation at these points.

During warmer months these heating units in the Wilson hog house are operated with the steam to the coils shut off and the air intakes wide open. The heaters thus act as air circulators and

aid materially in maintaining comfortable working conditions within the various rooms by forcing hot air to the outside.

Arrangement of hog dressing room and the points at which various dressing operations are performed are shown in the accompanying floor plan illustration. Conspicuous features of the room are the bright, cheerful working conditions, unusual amount of stainless steel equipment in use, and absence of product handling trucks of every description.

First operation in dressing room is carcass opening. From this point on dressing proceeds in the routine manner. Capacity of the room is 600 hogs per hour, each animal being on the chain about 20 minutes.



MAINTAINS GOOD WORKING CONDITIONS

View of one of the Carrier unit heaters installed near ceiling in hog dressing room. In addition to maintaining comfortable temperatures in cold weather, these heaters prevent fog, condensation and drip from ceiling.

So far as the hog dressing room is concerned it would seem that for a capacity of 600 hogs per hour the arrangement is about as compact as could be devised.

As will be seen from the floor plan, chain follows wall except for a short distance adjacent to viscera inspection table. This arrangement leaves center of room for viscera inspection table, holding rails, pluck and gut tables, head table, etc. It saves space, as ordinarily hogs on the chain are processed from one side only—except, of course, on the shaving and deheading rail. As mentioned previously, this economy of space is possible only when the need for trucks and trucking aisles is eliminated.

Viscera Handling

Viscera is inspected on an Anco viscera inspection table with polished stainless steel pans. This terminates at a polished stainless steel flight con-

veyor, over which condemned viscera is transported to a chute terminating at a hasher and washer in the tank house. From this latter point hashed and washed material is blown to the inedible rendering department.

Healthy viscera, after inspection, is lifted from the moving viscera inspection table onto a stainless steel separating table terminating in two chutes, one of which leads to the pluck separating table and the other to a gut running table. Latter is of the moving pan type, workers being stationed on both sides.

Bungs are placed on short conveyors, which take them to stations where the various operations are completed. Black guts are sent to chitterling cleaning department on second floor, or to hasher and washer.

Small gut table is divided into sections with a gate at the front. As the guts are pulled they are accumulated in these sections. Part of the grading is done when the guts are pulled. Grades are tied together in bundles, gate at front of section is lifted and bundles slide into a chute which delivers them to the casing cleaning department on the third floor level.

All Done on Dressing Floor

Chutes are also placed convenient to the workers at the pluck separating table. These terminate at trucks on floor below. All operations at this point are completed, so that when products go to the third floor the trucks, when filled, are ready to be run directly into the meat specialty cooler or the lard tank charging room.

This also applies to all other operations. In fact, all processes connected with dressing carcasses and handling

edible products—except head splitting, casing cleaning and chitterling preparation—are performed on the dressing floor. When products reach the third floor, with the exception of those noted, they are ready to be placed in meat specialty cooler or sent to lard rendering department as soon as required amounts have been accumulated on trucks.

Following through with the moving chain from the eviscerating station, a number of innovations designed to simplify operations are seen. Condemned heads and carcasses are removed from the room through chutes. Heads passed for cooking are cut up on this floor and the meat sent to trucks on a lower floor level.

Splitting Carcasses

Splitting is done by workers standing on a moving platform geared to the same speed as the moving chain. Splitters' station and point where carcass spreaders are inserted are alongside the wall separating dressing room from shaving and heading room. This offers opportunity to provide facilities for returning spreaders by gravity from point where carcasses are split to point where spreaders are inserted.

For this purpose there has been provided an auxiliary rail with a slope sufficient to cause special trolleys to travel it by gravity. These trolleys are grooved wheels, to which are attached stainless steel wires in the form of an equilateral triangle.

A number of these trolleys are kept at the spreader insertion point, and at intervals one of them is hung on the chain and travels to the point where spreaders are removed. Here the trolley is placed on the auxiliary rail, where it is held until a supply of spreaders has been hung on the triangular wire. Trolley is then released and returns to point where spreaders are inserted, carrying its load of spreaders with it.

Workers at the bench where heads passed for cooking are cut up are expert splitters, and relieve the regular splitters at frequent intervals—usually every 30 minutes—splitters taking their places at the head bench.

Cleaning Hog Necks

Ham facings, leaf lard, leaf scrap, trimmings, etc., are sent to third floor level.

A mechanical device for cleaning hog necks has replaced the high pressure spray formerly used. This tool is motor-driven, cleaning being done by a revolving cylinder to which is attached cleaning elements similar in shape, but smaller, to beaters used on a hog dehairing machine.

Tool and motor are supported on wood frame of two members which are extended to form the handles in the same manner as on a wheelbarrow. Tool is suspended from a wire cable and counterbalanced, so that it may be used at any level with little effort. It removes all clots quickly and cleanly, and in a manner superior to any method heretofore tried.

One man using this tool can clean the necks of 600 hogs per hour.

Other important equipment in this room includes the head table. This is of stainless steel and equipped with all tools and accessories for working up heads, including snout stripper and jaw puller. Trimmed heads are sent to third floor for splitting and teeth removal.

Casing Cleaning

On third floor of hog building is the casing cleaning department, space for trucks to receive product from dressing floor, chitterling cleaning department and equipment for washing trucks.

Casings are cleaned by the fresh method, guts being received from floor above through chutes. Casing equipment for 600 hogs per hour is installed

wide by 160 ft. long in the tank house, which adjoins hog building. This space was completely rehabilitated to make it of the same high type of construction used in the hog building.

Equipment in the hog slaughtering room—including hog hoist, with extension sticking rails, scalding tub and conveyor, dehairer, gambrelling bench, hair conveyor, etc.—was supplied by Cincinnati Butchers' Supply Corp., Cincinnati, O. Equipment in hog dressing room—with exception of snout stripper on head bench, manufactured by Cincinnati Butchers' Supply Corp.—including overhead rails and traveling chain, viscera inspection table, splitting conveyor, pluck, gut and head tables, head table machinery, casing cleaning equipment, etc., was supplied by Albright-



OFFAL HANDLING ROOM

This room is directly under hog dressing room, products being delivered to trucks through chutes. Chitterlings are being cleaned in right foreground. Casings are cleaned behind partition at right.

here. That section of the room in which casing cleaning is done is separated from remainder of room with a solid concrete partition with stationary sash in upper half. Chitterling flushing operations adjoin this partition. Condemned room also adjoins casing cleaning room.

Adjoining the offal room and connected with it through a doorway is the lard tank charging floor. Beyond is the hog cooler building and meat specialty cooler. Trucking distances for product received from the dressing floor, therefore, are relatively short.

Mens toilet and locker room, in which are shower baths, occupy second floor of building. Approximately 600 lockers are installed here.

No Space Wasted

This new hog slaughtering building is approximately 96 ft. long by 72 ft. wide. Hog dressing room occupies entire space on top floor. Slaughtering, dehairing, shaving and deheading is done in a space approximately 50 ft.

Nell Co., Chicago. Enduro stainless steel, manufactured by Republic Steel Corp., was used for all chutes.

NOV. MEAT CONSUMPTION

Federally-inspected meats available for consumption in November, 1936:

	Total Consumption, lbs.	Per capita, lbs.
BEEF AND VEAL.		
November, 1936	466,000,000	3.62
November, 1935	473,000,000	3.70
PORK (INC. LARD).		
November, 1936	548,000,000	4.22
November, 1935	387,000,000	3.02
LAMB AND MUTTON.		
November, 1936	59,000,000	.46
November, 1935	55,000,000	.43
TOTAL.		
November, 1936	1,068,000,000	8.30
November, 1935	915,000,000	7.15
LARD.		
November, 1936	81,000,000	.68
November, 1935	53,000,000	.41

HEATING VALUE in Coal

Influences STEAM COSTS

MEAT packers purchase coal for two purposes—to generate steam for equipment operation, and to supply heat for meat processing.

In its survey of packinghouse power plants THE NATIONAL STEAM AND POWER SAVING SERVICE found packers more interested in fuel than in any other detail of power plant operation.

But in many instances this interest was confined to the price of coal. It was rare to discover a packer who had made any attempt to determine what the fuel for which he pays good money was accomplishing, or the cost at which it produced steam.

How Cheap—Not How Good!

Far too many packers assume that coal costing least is the most economical.

This is reasoning the packer applies

duce more steam than a pound of the former.

Heat Values in Coal

A coal of low heat value seldom costs as much per ton as coal of high heat content—though it may, taking freight and handling cost into account. Cost per ton, however, is immaterial. *What the packer should know is what he is getting, regardless of what he pays.*

As it is the B.t.u.'s in the coal that determine the amount of steam generated per unit of fuel, it is important to know how many of these are being secured per dollar of fuel cost. And while it is not always safe to purchase on the basis of heat content exclusively, consideration of B.t.u. per pound is necessary for efficient coal purchasing.

Steam costs in meat packing plants



ASLEEP ON THE JOB.

One of the first steps in cutting steam and power costs is for the packer to take an interest in his power plant and results being secured in it. Employees will not overexert themselves to keep costs low when there is no incentive to do so.

15c per million of B.t.u., delivered at plant siding, to close to 20c. This is a cost range that can be accounted for only because of careless coal purchasing policies on the part of some of these packers.

Cost per 1,000 lbs. of steam generated in these plants varied over a still wider range, and in two instances, cost of steam per head of livestock killed was out of all reason.

The first step many packers need to take in reducing steam and power costs is to know what steam costs, and to determine which of those coals available will produce the most steam at the least expense.

These costs cannot be found by a consideration of heating value of coals alone. Freight, cost of handling, boiler cleaning and all other items of expense must be taken into account. Some coals can be burned cheaper than others. Therefore, the safest plan is to learn coal values by actual test.

Fuel Value Tests

Fuel value tests sufficiently accurate for all practical purposes can be made without disrupting plant operations. The only precaution necessary is to conduct the tests under approximately the same conditions, and to extend each over a sufficiently long period to secure average results. Tests usually are conducted to determine quantity of steam produced per pound of coal burned, and the cost of 1,000 lbs. of steam.

The fundamental fact to keep in mind in making such tests is that a pound of water, when evaporated, makes a pound of steam. Therefore, if the packer knows how much water is pumped into his boilers and the amount of fuel burned during the test, he has the basic information by which to determine fuel values and steam costs.

How to Make Tests

The quantity of water pumped into the boilers may be measured by a meter. Coal fired may be weighed in any accu-

(Continued on page 21.)



EQUIPPED TO KEEP LABOR COSTS LOW.

Boiler room of E. Kahns Sons Co., Cincinnati, O. Only one operator is needed here. Coal and ashes handled with conveyors. Each batch of coal delivered to hoppers is weighed and recorded for cost department and comparative purposes.

to no other raw materials used in his business. When he buys salt, spices, oils, ammonia, etc., he knows what he is getting. The price he pays usually is that which will give him the desired results at the lowest cost per unit of product.

Price per pound is not necessarily an indication of the essential oil strength of a spice. Nor is the price per ton of coal an infallible indication of the heating value of the fuel.

Heating value of a coal is measured in B.t.u.'s. (British thermal units.) The number of these in a pound of coal may vary anywhere from 8,000 to 13,000. Obviously a pound of the latter will pro-

duce more steam than a pound of the former. vary widely. One compilation by THE NATIONAL STEAM AND POWER SAVING SERVICE, of steam costs in 9 packinghouse boiler rooms, showed a range of from 20.01c to 37.85c per 1,000 lbs. of steam. Costs in the lower brackets were accounted for in some instances by unusually efficient equipment and operation; in others by low fuel costs. In practically no case of high steam costs was the fuel purchased on the efficient basis of what it would accomplish per dollar of cost.

Coal Costs Vary Widely

In one city, with four meat packing plants, packers were paying from about

MERCHANDISING MEAT



• News from the meat selling front • Helps for meat manufacturers and dealers

Boost Lamb Sales

Ideas to Help Dealers Sell More Lamb Right Now

PACKERS are aiding the current countrywide lamb campaign by distribution, through their salesmen, of window streamers and posters to retail

gestions, which packer salesmen should emphasize in talking to dealers, are as follows:

Point out to housewives that there is a plentiful supply of good quality lamb at the present time, selling at reasonable prices. Explain to them that lamb is a good buy now.

Suggest various ways the housewife can prepare cuts of lamb. For instance, cushion shoulder of lamb stuffed with sage dressing would afford a whole family a treat at an unusually reasonable price. Show her how forequarter cuts of lamb, which are always economical, offer opportunities for a delicious meal . . .

now have chain store taxes in effect, according to the American Retail Federation. Seventeen use the number of stores as a basis of taxation; Tennessee uses the average invested capital; Minnesota and Florida the number of stores and total sales.

The first graduated gross sales tax was passed by Kentucky in 1930. The law was invalidated by the U. S. Supreme Court primarily because gross sales have no constant relationship to net profits. The court held that classification of stores to gross volume of their sales for graduated rates of taxation was an arbitrary and unequal taxing method.

Subsequently the Supreme Court has overturned the gross sales provisions of all laws brought before it, the latest being the provision of the Iowa law which was invalidated last November. In 1931, the court sustained the graduated license tax of the Indiana law based on the number of stores. Most states have since followed the Indiana plan of taxation.

Rates of the states reveal little uniformity. In a few states they are only nominal. Generally, however, the rates are sharply increased on additional stores. In five states, the operators of a single store are exempt from tax, but in the other states a tax ranging from \$1 to \$10 is imposed upon the first store of a chain system and on single units independently operated. The rate on the fifth store is usually \$5 to \$10, but it is \$50 or more in three states. The rates on the tenth store range from \$5 to \$200, and on the twenty-fifth store from \$50 to \$500.

In nearly half of the states the rates increase somewhat for stores in excess of 25. North Carolina graduates its license tax up to \$225 on stores in excess of 201. The highest tax rates among the laws in operation is found in Idaho, where systems with stores in excess of 20 are taxed at the rate of \$500 on each store. Tax exemptions, like rates, also vary from state to state.

NEW SHORTENING

A new animal fat shortening named "Sa-Vo" was recently placed on the market by F. G. Vogt & Sons, Philadelphia, Pa. It is reported that the product is made by an entirely new process and contains no vegetable oils. Vogt officials claim it melts quickly for digestion at body temperatures and has a high smoke point, heating far beyond temperatures needed for cooking without smoking. The product is packaged in a carton.

Lamb Shoulder

You Should Try This Bargain Buy

LAMB STREAMERS CATCH CONSUMER'S EYE

Millions of American housewives will be ready to buy lamb after seeing these streamers of red and verdant green (with its hint of spring) on windows of their retail meat stores.

meat dealers. The material is being provided by the Colorado-Nebraska Lamb Feeders Association, for whom it was prepared by the Institute of American Meat Packers.

Purpose of the campaign is to promote and stimulate demand for lamb during January and February, and to encourage consumption of large supplies of good quality lamb which is now available. The Institute is cooperating with other agencies in the campaign which is being conducted under the auspices of the National Live Stock and Meat Board.

Retail aids include one window poster emphasizing the theme of the campaign that lamb is a good buy now, six window streamers, each featuring one specific cut and some suggestions as to why the housewife should buy this cut, and a folder explaining how the retail meat dealer can boost his lamb sales and earn greater profits from lambs. The folder bears a National Live Stock and Meat Board chart suitable for display, illustrating the various cuts of lamb. The window poster and streamers are in two colors, red and green.

How to Build Sales

Suggestions as to how the retail meat dealer may build his lamb sales are explained in the folder. Some of these sug-

shoulder chops for frying; the whole shoulder for roasting; breast of lamb for braising.

Patties are Popular Novelty

Lamb patties have been featured by many retailers as economical and attractive meat buys. Housewives like them because they can be prepared quickly and easily, because there is no waste and their price is relatively low. Dress them up—add to their appearance by wrapping them in a bacon slice with a sprig of parsley on each patty.

Dress up show cases. Place lamb in range of vision of customers, no matter which direction they may be looking. This is the season to sell lamb, and right now lamb is especially good. Place window streamers, wall posters, show case cards, at every available spot and at every opportunity the meat dealer should attempt to sell more lamb.

CHAIN STORE TAXES

Although the trend toward chain store taxes has been checked somewhat by the California referendum in which the state's law was rejected, twenty states

CHAIN STORE *Charged With* New BROKERAGE VIOLATION

COMPLAINT charging the Great Atlantic & Pacific Tea Co. with violation of the brokerage section of the Robinson-Patman act has been issued by the Federal Trade Commission. The Biddle Purchasing Co., which operates a market information service for firms buying or selling foods, was also cited as a violator of this section of the act.

The food chain, which owns and operates more than 14,000 retail food stores, was charged with violating the discrimination law by "accepting allowances or discounts in lieu of brokerage from certain corporations, firms and individuals from whom it purchases merchandise."

None of the seven firms named in the complaint, from which the chain is charged with having accepted discounts and allowances, is a meat packer. Only recently the A. & P. was ordered to cease and desist from the practice of purchasing meat from packers through an employee "broker" who turned over his commissions, minus expenses, to his employer. The cease and desist order was issued by Secretary of Agriculture Wallace under the packers and stockyards act, who established the status of the chain as a packer under the act.

After complaint had been brought by the Secretary of Agriculture in the meat buying case, many packers involved signed stipulations agreeing to discontinue the practice. Some processors contracted to supply the chain on an allowance basis, but it is understood that such contracts were terminated with enactment of the Robinson-Patman law.

A & P Denies Charge

The A. & P. has formally denied the charge of the Federal Trade Commission. The firm's counsel stated that "since the passage of the Robinson-Patman act the Great Atlantic & Pacific has not, to the knowledge of any responsible officer, accepted any allowance or discount except such as was available to any other buyer on proportionately equal terms."

According to the FTC complaint the Biddle Purchasing Co. receives orders from members of a group of buyers to purchase commodities and transmits such orders to companies of a selling group for execution. In the course of the transactions, the complaint alleges, sellers pay the Biddle company a brokerage fee or commission ranging from 1 to 5 per cent of the sale price, which is turned over to the buyers.

There is some uncertainty regarding section 2 (c) of the Robinson-Patman act, some authorities believing it prohibits payment of brokerage to organizations directly or indirectly identified with the buyer, while others think that a purchasing organization identified

with a group of buyers may take commissions for services rendered.

ALL-TIME SAUSAGE RECORD

A new all-time production record was established during 1936 by the American sausage industry, says the Institute of American Meat Packers. Production exceeded that of 1935 by 10 per cent, and was 16 per cent greater than the most recent 5-year average. Production was 5 per cent greater than in 1929, when the largest previous production record was established.

Not only was a new record established for the entire year, but with one exception all previous records for each of the first eleven months of the year were broken. The October, 1929, production mark—which was the previous all-time high for any one month—was broken by the July production in 1936.

It is estimated that the aggregate production of the entire sausage industry in the United States totaled about 1½ billion pounds during the year just closed. This represented an annual consumption of approximately 45 lbs. of sausage for each family of four. Value of the sausage products is estimated at approximately 250 million dollars—representing about 8 per cent. of the total value of all meat products of the packing industry.

While it is somewhat difficult definitely to establish the reasons behind the unusual consumption of sausage during the year just closed, the Institute says, several influential factors are traceable. Increased consumer purchas-

ing power and employment in industrial plants naturally have resulted in an expanded market for products of all types. This has been reflected in an increased use of sausage generally. There also has been a substantial increase in use of sausage products for luncheons, as well as other meals, among those who carry their noon-day meals to their places of employment.

During the summer the extremely high temperatures which prevailed were especially conducive to consumption of sausage and other ready-to-serve meats, as was evidenced in an extraordinary increase in production last June and July.

CHAIN STORE SALES

Sales of the Kroger Grocery and Baking Co. for the 53 weeks ended January 2, totaled \$242,281,638, or 5 per cent above volume of \$229,907,884 during 1935. Sales for the final 5 weeks of 1936 amounted to \$23,912,978. The company had 4,216 stores in operation at the close of 1936 compared to a total of 4,282 at the end of 1935.

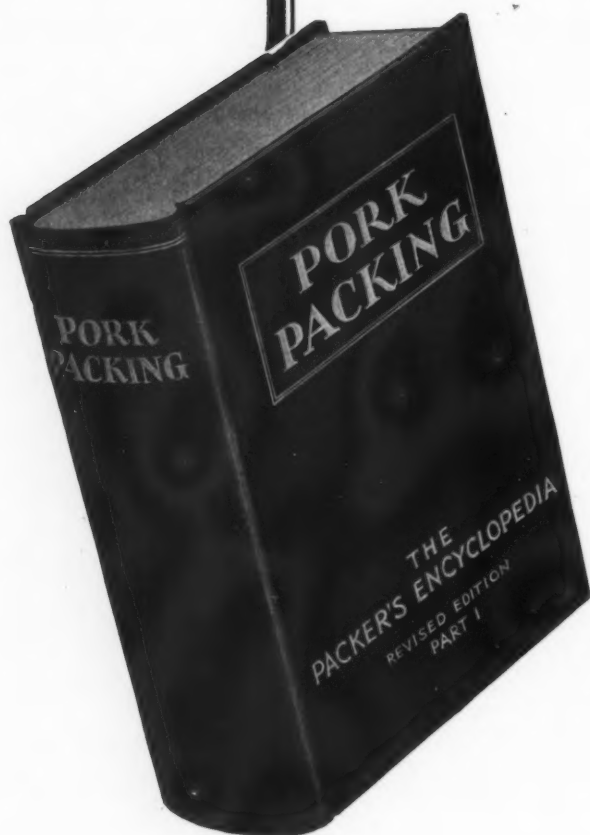
National Tea Co. reports total sales for 1936 of \$62,480,912, an increase of 1.4 per cent over volume of \$61,609,668 during 1935. Sales for the four weeks ended December 31, totaled \$5,340,570.

DRESSES UP THE PRODUCT

This new container for meats—a molded fiber plate with a printed transparent cellulose cover—was designed for sliced sausage assortments. It has done an exceptionally good job of selling not only sliced sausage but also country style pork sausage, pork sausage and hamburger patties, sliced cooked ham, etc. Printed doily design on the cover has been particularly effective in dressing up this package. (Photo Millprint Products Corp.)



Pork Department PROFITS



depend on how you operate the pork division of your plant. So important is this activity that this whole 360-page volume is devoted to discussion of the problems which come up in pork packing—practical solutions that make for greater efficiency in operation.

KNOW YOUR COSTS — Particular emphasis has been laid on figuring of tests, which plays such an important part in pork operations. 100 pages of tables showing results of actual tests are a guide to the packer who wants to know how his product will figure out.

CONTENTS

Buying — Killing — Handling Fancy Meats—Chilling and Refrigeration—Cutting — Trimming—Cutting Tests — Making and Converting Pork Cuts — Lard Manufacture — Provision Trading Rules — Curing Pork Meats — Soaking and Smoking — Packing Fancy Meats — Sausage and Cooked Meats—Rendering Inedible Products — Labor and Cost Distribution—and Merchandising.

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For the Sausage Manufacturer

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THE NATIONAL PROVISIONER

407 South Dearborn Street

Chicago, Illinois

PRACTICAL POINTS ★

for the Trade

Glue Manufacture

Raw materials of packinghouse origin used in glue manufacture and method of preparing them were discussed in THE NATIONAL PROVISIONER of November 21, 1936, and January 2, 1937. Following is the method of handling the glue water and the preparation of the finished glue.

For most purposes the glue water is clear enough without clarifying, but if a particularly brilliant color is desired, it is filtered or clarified in some other way.

EVAPORATING.—The next step is evaporation. There are different types of evaporators on the market, the most desirable being an evaporator with a large heat area compared to the amount of liquor in the pan, which means that evaporation can be carried on with a minimum of injury to the glue. Vacuum evaporators are desirable and as high a vacuum as is consistent with good practice should be used.

The glue must not be overheated during the process of evaporation, but must be removed from the boiling tanks as quickly as possible and subsequent evaporations be carried on at as low a temperature as possible, to protect the quality of the finished glue.

Degree of evaporation varies depending upon the character of the finished glue desired. High test glues will not require a heavy concentration to set properly while low-test glues with more limited jelling powers will require concentration to as high as 50 per cent to obtain a product sufficiently jelled to handle.

PRESERVATIVES.—The liquor is then cooled and preservatives added. The most common is zinc sulphate. Sulphur dioxide is also used. Any preservative should be used in moderation as they cause either coagulation or peptonization. If color is used, it is added at this point, or if glues with special properties are desired necessary materials are added at this stage of manufacture.

CHILLING GLUE.—Different practices are followed in the chilling of the evaporated glue.

Formerly the general practice was to run the liquor into pans 8 or 10 in. wide, as deep as they were wide and 2 to 3 ft. long. These were placed in cold running water or in a refrigerated room until the liquor congealed. The resulting jelly was removed by dipping the pans into warm water or passing them through a steam box. The blocks of jellied glue were then sliced by being fed endwise to a spiral rotating knife or cut longitudinally by being drawn along a travelling belt between upright bars across

which are stretched taut piano wires. The slices of glue are then spread by hand on frames on which nets of galvanized wire are stretched.

This method of handling requires a large amount of labor and has other disadvantages. More recently there has been developed a chilling machine in which the evaporated liquor runs upon a travelling rubber belt which passes through a refrigerated chamber. By the time the belt emerges from the chamber the liquor has been congealed into a thin sheet. This is stripped from the belt, cut to a definite size and dropped upon frames called glue nets which travel at the same rate as the belt. Another system is the bead or pearl method. Under this plan the liquid glue is dropped in streams from the top of towers into cold naphtha. This chills it into small beads which are then dried.

DRYING.—The chilled glue, from whatever process, is taken in the frames, stacked on trucks and run into drying alleys. First cold air is directed on the frames to thoroughly chill and set the glue. Warm dry air, the temperature of which is gradually increased, is then circulated to complete evaporation. The product then becomes commercial sheet glue. The air used for this purpose must be carefully controlled as to temperature and humidity and the use of washed air to reduce contamination is highly desirable. These drying alleys are from 60 to 100 ft. in length and 12 to 14 ft. in width.

Another method of drying glue is the wheel-drying method. The glue is fed directly upon a wheel about 20 ft. in diameter and four feet wide. The rim

of the wheel is steam jacketed. As the wheel revolves the glue becomes nearly dry, the steam is automatically shut off that jacketed section and the rest of the drying is accomplished by the heat in the jacket. At the finish of the revolution the glue is completely dry and is scraped from the wheel and dropped into a grinder.

Glue is dried to a moisture content ranging from 8 to 16 per cent. The method of drying has an effect upon the density of the glue and the ease with which it can be dissolved in water.

FLAKING.—After the glue is dried it is passed through machines known as breakers, to produce the flake form commonly seen. These flakes may be further ground or powdered, as required.

BLACK LEONA SAUSAGE

A Mid-Western sausage manufacturer wants to know how the product known as "black Leona" is made. He says:

Editor THE NATIONAL PROVISIONER:

Can you give us a formula for making black Leona? Is this an all-beef sausage? How is the dark color obtained?

Black Leona is made entirely from beef, generally from chucks. These are trimmed out and cut in small pieces about the size of an egg. Cure with a mixture composed of 3 lbs. of salt and 2½ oz. of sodium nitrate per 100 lbs. of meat. Mix thoroughly and place in the cooler to cure in 10 to 12 days.

When meat is cured, grind it through the fine plate and chop in the silent cutter, not too fine. The following seasonings are then added:

6 oz. black pepper
2 oz. coriander
1 oz. nutmeg
½ oz. cloves

Many packers have found convenience in the use of ready-prepared seasonings or specially-prepared seasonings, as manufactured by reputable firms, in making their sausage products. Such seasonings also insure that each batch of sausage will be flavored like other batches.

Stuff the meat and seasoning mixture in beef weasands or beef middles. Let them hang on a truck overnight and then smoke with a cold damp smoke for about three days. After three days, let the smokehouse go up to 120 degs. F. for 8 hours and the product will be finished. It is then cooked for 1 hour and 45 minutes at 155 degs. F. The resulting sausage will be a good "black" Leona.

Pigs' Feet Souse

Pigs' feet souse is a popular food. Do you make it?

If you do, have you found its sale as good as it should be under a good formula?

A successful formula and detailed instructions for selecting, cooking and pickling pigs' feet to make a high-grade souse may be obtained by filling out and sending in the following coupon:

The National Provisioner,
407 So. Dearborn St., Chicago, Ill.

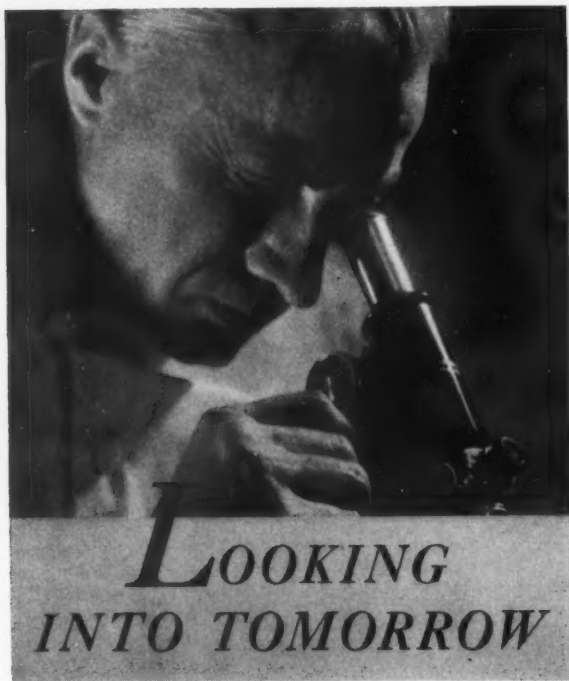
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**SEE PAGES 420-421
YOUR CRANE No. 52 CATALOG**

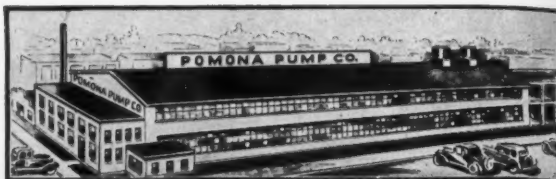
● You will find interesting details regarding the Crane 18-8 line of sanitary valves and fittings on pages 420 and 421 of your Crane No. 52 Catalog. These are the fittings to use when you wish to avoid contamination, discoloration and corrosive action in a great many process lines. If you are having trouble in some spot, find out if this line of sanitary CranEquipment can serve you.

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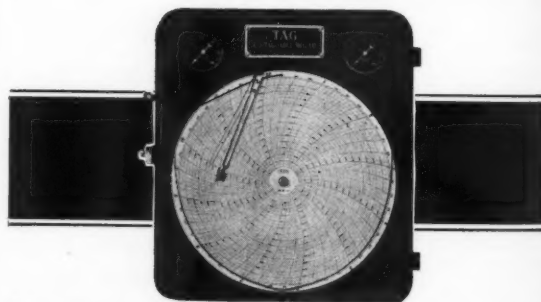
Time became as important as quality, and in addition to the constantly expanding plant in the West, Pomona was obliged to open a new and complete plant in St. Louis, centrally located. Overnight deliveries are guaranteed to all points within 300 miles, and any point in the nation can be reached in forty-eight hours or less.

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TAG AUTOMATIC CANNING CONTROL**

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WHAT IT DOES
WHAT IT COSTS**

At every point in the handling, processing and storing of meat products, TAG Automatic Control limits spoilage to the barest minimum, assures the retention of natural, delectable flavors and shortens cooking schedules to the precise control points which fix real processing economy and excellence of product. With TAG's complete instrumentation in charge of your equipment, you automatically maintain temperatures at your control points and gain unbroken, written records of your entire cook.

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City & State

RENDERING

Costs

How to Find Quantity of Steam Used and Its Cost

In figuring cost of rendering, quantity of steam used and cost of 1,000 lbs. of steam quite often are assumed. Accuracy of the final cost figure, therefore, is dependent on closeness with which steam quantity and cost figure approach the actual.

Determining amount of steam used in jacket of a melter is a simple operation, so simple that no renderer need guess on this point. A pound of water makes a pound of steam. Conversely, when a pound of steam is condensed a pound of water results.

Measuring Steam Used

Catching and weighing the condensate in jacket of a melter, therefore, tells the renderer how much steam was used during the rendering period.

This can be done by disconnecting the drain pipe from the steam trap and catching and weighing the condensate discharged. Number of pounds of condensate are the equivalent of the pounds of steam used. Jacket of melter should be free of water at start of test, and all condensate should be drained out of jacket before test is concluded.

Finding Cost of Steam

It is an equally simple matter to determine within close limits the cost of 1,000 lbs. of steam. The amount of steam produced in a boiler is determined by measuring the amount of water pumped into it. A pound of water makes a pound of steam. Pounds of water pumped into a boiler during a certain period are, therefore, a measure of the pounds of steam produced. For accurate results the water in the gage glass at the close of the test should be at the same point as at the start.

Coal fired under the boiler during the test is weighed. To cost of this amount of coal is added cost of labor, supplies and fixed charges. The total, divided by thousands of pounds of water pumped into the boiler, gives the cost per 1,000 lbs. of steam.

A Sample Test

During a test in the plant of the Germantown Rendering Co., Germantown, O., to determine steam consumption in the melter, 6,644 lbs. of meat and bone were rendered with 6,428 lbs. of steam.

Melter, manufactured by the John J. Dupps Co., is operated by a small upright steam engine, the exhaust from

which is used in the jacket of the melter. With this type of melter, therefore, a larger percentage of the power used to drive the melter is manufactured as a by-product of the rendering steam demand. Steam consumption included the steam required to operate the engine and vacuum pump and to make up any deficiency required by the melter and not supplied by engine exhaust.

Eight hundred pounds of coal were required to generate this 6,428 lbs. of steam—8.03 lbs. of steam per pound of coal burned. This coal cost \$4.00 per ton, or \$1.60.

Water cost 8.5c per 100 cu. ft. Including the water pumped into the boiler and that used for securing a vacuum in melter, total consumption during the test was 1,122 cu. ft. Water cost, therefore, was 95.3c, and total cost for water and coal was \$2.55.

Moisture evaporated from material in tank during test was 3,626 lbs. and grease and crackling yield was 3,018 lbs. or 45.4 per cent.

HEATING VALUE IN COAL

(Continued from page 15.)

rate manner the packer may determine. Amount of water (in pounds) divided by the number of pounds of coal burned will give amount of water evaporated (pounds of steam produced) per pound of coal burned. Total cost of boiler room operation and supplies, including cost of coal, freight, handling, fixed charges, labor, etc., is easily determined. When the amount of steam generated is known, it is a simple matter to determine cost to produce 1,000 lbs. of steam.

Figuring number of pounds of steam generated per pound of coal burned, and cost of 1,000 lbs. of steam using various

grades of coal, puts the packer in a position to purchase fuel with the same efficiency with which all of the other supplies used in the business are bought.

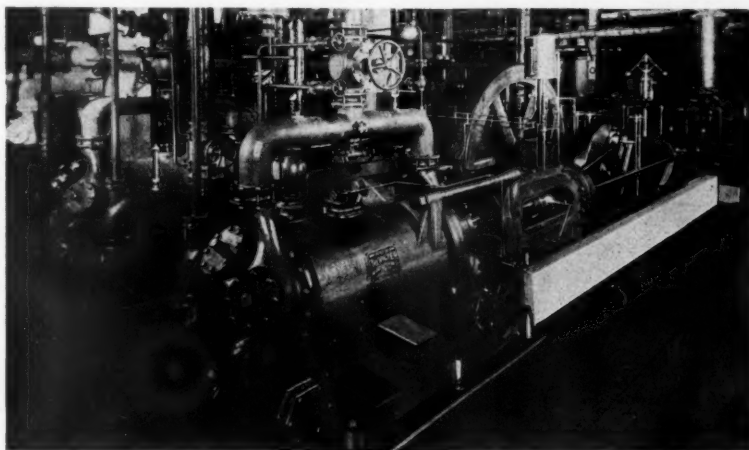
Determining evaporation performance and steam costs would be worth while, even if they only provided data on which to base coal purchasing policies. But their value extends considerably further. Evaporation figures and steam costs are of so much use in keeping costs low that in well-operated plants this data is required each day.

It should be the aim of the packer to not only get steam costs low but to keep them low. Evaporation and cost figures enable him to do this.

When the evaporation of water per pound of coal drops, or cost of 1,000 lbs. of steam increases, indications are that something is wrong in the boiler room. Without performance figures as a check on operation, increased costs might continue indefinitely without anything being done about it. Frequent check-ups enable conditions causing increased costs to be remedied immediately.

NEW CRANE MANAGERS

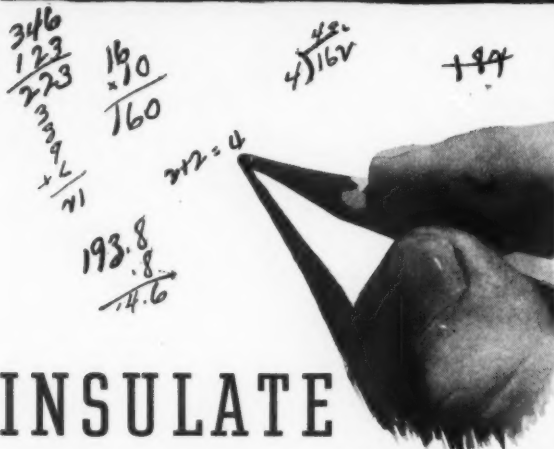
In pursuance of a plan started some time ago to provide closer relations with the trade and between branches, general office and factories, Crane Co. announces establishment of two new sales districts—East Central and Southeastern—in charge of C. S. Pitkin and J. G. Johns, respectively. Mr. Pitkin has been manager of the Pittsburgh branch since it was established in 1922, and Mr. Johns at Birmingham since 1920. H. M. Moss, sales manager at Pittsburgh, succeeds Mr. Pitkin as branch manager. F. D. Morrison, assistant manager at Birmingham, becomes manager succeeding Mr. Johns.



MEAT PLANT LUBRICATING PROBLEMS

The ammonia compressor is one of many machines in the meat packing plant which needs special lubricating consideration. Pumps of various kinds, engines, air compressors, turbines, rendering tanks, overhead chains, lard rolls, etc., all increase lubricant purchasing problems and lubricant inventory. Development of a series of six new oils by the Standard Oil Co. to replace a score of special oils promises considerable simplification of packinghouse lubricating practice.

TRUCK INSULATION



INSULATE by simple arithmetic!

● Simple as $2+2$ is the method you should use to make sure of complete and permanent insulation.

The first step is: Determine the inside temperature needed. The second step is: Use the proper thickness of Dry-Zero Insulation.

Remember that Dry-Zero Insulation gives you all 5 required features—High Efficiency, Lightness, Moisture Resistance, Rot Resistance and Permanence. All these are needed to make sure of complete, all-time insulation protection.

Ask your body builder about insulation. He will give you reliable advice. Or write to us for an insulation analysis of your own particular problem. Simply give the particulars of size, load, temperature and hours. There is no obligation.

**DRY-ZERO
INSULATION**
The Most Efficient
Commercial Insulant Known

DRY-ZERO CORPORATION

222 N. Bank Drive, Chicago • 687 Broadview Ave., Toronto

CUT COLD COSTS to a minimum



... WITH NOVOID CORKBOARD INSULATION

NO MATTER what your refrigeration problem is—whether it's keeping meats and other foods in prime condition, or guarding the purity and freshness of dairy products—the sure way to end costly refrigeration waste is by insulating the walls, floors and ceilings of cold rooms with Novoid Corkboard.

Thanks to the unique qualities of cork—low thermal conductivity *plus* high moisture resistance—Novoid Corkboard offers dependable, long-life service . . . insures constant uniform temperatures and keeps cold room costs *permanently* low.

For low temperature pipe lines you can get the same highly satisfactory performance with Novoid Cork Pipe Covering. Before choosing *any* insulation for your cold rooms and cold lines, be sure to investigate Novoid Cork Insulation. For complete information write Cork Import Corporation, 330 West 42nd Street, New York City, or mail the coupon.

BRANCH OFFICES:

Chicago, 400 West Madison St.; Boston, 27 Haymarket Square; Philadelphia, 1524 Chestnut St.

NOVOID CORKBOARD

FOR YOUR CONVENIENCE

Cork Import Corporation
330 West 42nd Street, New York City

Please send me all the facts about Novoid Corkboard and include drawings showing methods of application.

Name
Street
City and State.....

REFRIGERATION ☆

and Air Conditioning

COMPRESSOR *Drive*

Engine is Economical When Exhaust Can Be Used

CAN AN ice machine be run more economically with a steam engine than with an electric motor? That depends on plant conditions.

"I am planning to install a new ice machine," a Southern packer writes to THE NATIONAL PROVISIONER, "and have been advised that I can operate this more cheaply with a steam engine than with an electric motor such as we have on our present compressor.

"As we have what I consider a very reasonable power rate, I am inclined to doubt this. However, I do not wish to make a mistake, and am therefore writing you for such information as you can give me on the general subject of comparative costs using motors and steam engines."

An analysis of this packer's problem requires more data than is supplied in his letter. However, perhaps an explanation of the principles involved will enable him to decide which type of drive should be used.

When Engine Saves Money

If cost of power to operate the compressor were the only factor to be considered, there might be some question as to whether an engine or motor should be used. This might also be true were this packer generating all of the power he requires for equipment operation and using the exhaust steam from engines or turbines.

However, if his plant is operated as most packinghouses are—that is, if he makes steam for processing and purchases power for equipment operation—it may safely be said he will save a considerable sum by driving his compressor with a steam engine. To make this saving, however, heat in exhaust steam from the engine must be utilized in processing work.

Let us assume that in this plant steam is generated at a boiler pressure of 75 lbs., and that for building and water heating, cooking, etc., this steam is put through a reducing valve and its pressure cut down to 5 lbs.

It is evident that under these conditions cost of processing steam is cost to

generate it at the boiler, plus such other expenses as are required to transport the steam to points of use. Cost of electrical power to operate ammonia compressor is an additional cost that must be included with other boiler and engine room expenses to determine total cost of steam and power.

Replaces Reducing Valve

If the motor driving the compressor is replaced with a steam engine, what happens?

In effect the engine would replace the steam pressure reducing valve. Steam would be delivered to the engine at 75 lbs. pressure and would be exhausted from the engine at 5 lbs. This 5-lb. steam would be used for heating and cooking in the same manner as the steam now being secured through the reducing valve.

What actually would happen would be that the packer would secure steam at the pressure required for processing work, and at the same time he would get the power to operate his compressor at practically no cost. Power in such cases becomes a by-product of the processing steam demand.

Saving under such conditions closely approximates cost of power purchased to

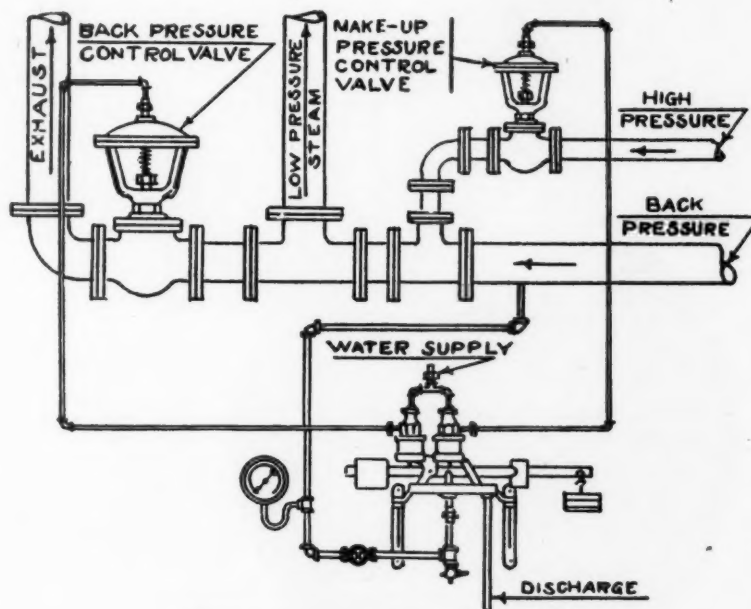
drive ammonia compressor, providing all of the exhaust steam is used. If there is not sufficient process steam demand to utilize all of the exhaust steam, then savings would be in proportion to percentage of total of exhaust steam used.

Usually, however, processing steam demand exceeds ability of engines to produce, even when all of a plant's power requirements are generated. Exhaust steam contains some lubricating oil, and if such steam is to be used in open process work this oil must be removed. Equipment for this work is available.

Piping Hook-up

When installing an engine to drive an ammonia compressor and to use the exhaust steam, it is usual to arrange the piping after the general plan shown in the accompanying illustration.

Exhaust from engine is discharged into the low pressure steam line. If for any reason low pressure steam demand is greater than ability of the engine to supply, the efficiency is made up automatically through a reducing valve. If the engine delivers more low pressure steam than is needed for low pressure processing, excess is automatically vented to the atmosphere.



EXHAUST AND LIVE STEAM HOOK-UP

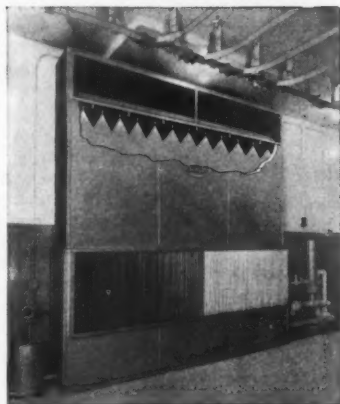
Piping is arranged so that exhaust steam from engine is sent to low pressure process steam line. If quantity of exhaust steam exceeds processing demands, excess is vented automatically to atmosphere. When quantity of exhaust steam supplied by engine is insufficient for processing needs, deficiency is made up from high pressure steam line through the pressure reducing valve.



GUARD YOUR PROFITS with **BAKER** *ColdStream* UNITS

COLD STREAM GRAVITY FLOW TYPE UNIT

This cutaway view illustrates the compact space requirements of a Baker brine spray type Unit furnishing properly conditioned air for a storage room of 325 carcasses capacity.



● Like alert sentinels, Baker Cold Stream Units guard your products against losses by excessive shrinkage, early spoilage, slime or mold. Carcasses stored in Baker System air conditioned rooms weigh out heavier, show better color and texture.

Baker Cold Stream Units are scientifically designed to deliver the positive temperatures, relative humidity and air motion for all packing plant requirements from killing floor to loading dock. Let Baker engineers show you how to turn present costs into future profits with Baker Cold Stream Air Conditioning Units.

BAKER ICE MACHINE COMPANY, INC.
1514 Evans Street, Omaha, Nebraska
Eastern Sales: New York City Central Sales: Chicago
Sales and Service in All Principal Cities

Authority on Mechanical Cooling for Over 30 Years

GUARDIAN OF PROFITS

Stevenson Vestibule
Door with
Track Port



Equipped with
New Resilient,
Pure-rubber Gasket

Successful packing plants and abattoirs prove every day that JAMISON-BUILT COLD STORAGE DOORS increase their income by reducing outgo. Faster operation, tighter seal, modern improvements, and longer wear are the reasons . . . To boost profits in your plant, install only JAMISON-BUILT DOORS. Free bulletin on request.

JAMISON COLD STORAGE DOOR Co.

Jamison, Stevenson, and Victor Doors

HAGERSTOWN, MD., U.S.A.

Branches in principal cities

JAMISON
BUILT DOORS



—an attractive binder containing reprinted articles on this subject which have been published in THE NATIONAL PROVISIONER—should be in the hands of every packer. In easy-to-understand, non-technical language, these articles tell what air conditioning is, the reasons why it is superior to simple refrigeration, and where it should be installed. Many examples of installations now in use concretely show how the packer benefits. Best of all, reprints of current articles are furnished owners of the binder. This is more than a textbook; it is a continuous service, a reference file of the latest information. The price is only \$1.25 postpaid.

THE NATIONAL PROVISIONER
407 South Dearborn Street, Chicago, Illinois

REFRIGERATION NOTES

New boilers are being installed at the Bogle Ice & Cold Storage Co. plant at Pana, Ill.

A refrigerated locker plant is being installed at Inwood, Ia., by J. J. Killease, owner of the Plymouth Creamery Co. of Le Mars.

Lee County Cold Storage Co., Amboy, Ill. is installing 120 additional lockers in its recently opened cold storage plant. The 210 lockers already in use rent for \$10.

A refrigerated storage room is being erected at the plant of the Milwaukee Sausage Co., Milwaukee, Wis., at cost of \$3,600.

Salisbury Ice Co., Salisbury, Mo., has completed a cold storage locker system with 215 lockers.

Savannah Ice Delivery Co. has been incorporated at Savannah, Ga., to maintain cold storage and refrigeration plants and process meats.

A refrigerated locker plant is being added to Slater Ice Plant, Slater, Mo.

SAUSAGE EQUIPMENT

The new catalog of John E. Smith Son's Co., Buffalo, N. Y., soon to go in the mails, is not only an unusually attractive example of the catalog compiler's and printer's art, but also a liberal education in important features of design and construction of sausage manufacturing machines.

The book—71 pages printed in two colors on heavy stock, beautifully illustrated—is intended to be something more than merely a catalog, according to advertising manager H. H. Littell, who is responsible for its creation. "It not only shows and describes the various models and sizes of silent cutters, grinders, mixers, stuffers and other machines," he says, "but demonstrates their construction and points out details of design which packers and sausage manufacturers should look for in sausage manufacturing equipment to secure long life, freedom from repairs and an investment to be charged off over a long period of years."

In addition to general descriptions, illustrations and specifications of the machines in the Buffalo line, specific important features of each are shown and described. In the section devoted to the Buffalo self-emptying silent cutter, for example, cut-away photos show construction of the emptying device, leg and bowl assembly, cutting principle employed, etc. Grinders and other equipment are handled in the same manner.

Few concerns have been more enthusiastic advocates of quality sausage than John E. Smith Son's Co. One of the essentials for quality sausage is efficient equipment in which specialized engineering experience is scientifically applied to the sausage manufacturer's practical problems.

SWIFT ANNUAL MEETING

Annual stockholders' meeting of Swift & Co. was held at Chicago headquarters on January 21, with more than 500 stockholders in attendance. In addition to the company's annual report (published in THE NATIONAL PROVISIONER of January 2) president G. F. Swift made comments indicating that while operating results for the first two months of the 1936-37 fiscal year were satisfactory, they were not necessarily an indication of results for the whole year, since it is impossible to forecast earnings for a definite period in the meat packing business.

He reported the company's financial position as excellent, and called attention to his statement on "A Quarter Century of Pioneering in Security for Employees" (see THE NATIONAL PROVISIONER, January 2), which reviewed leading features of the Swift security program, in effect for from 11 to 50 years, including non-contributory pensions, vacations-with-pay for hourly-paid as well as salaried employees, sickness, accident and death benefits; a guaranteed 32-hour week for steady hourly-paid employees, low-cost group insurance, and a plan of employee representation to protect rights of both employees and management.

"It is generally agreed that the business situation has improved and that further improvement will be made," Mr. Swift said. "An important element in this, which I desire to emphasize, is that stocks of general merchandise in the hands of retailers, wholesalers and manufacturers are low and the demand from consumers is carried back to wholesaler and manufacturer more quickly than perhaps ever before, thus reflecting itself in an immediate demand for raw materials."

"This condition, coupled with the necessity of finally getting normal stocks into the hands of retailers, wholesalers and manufacturers is, I believe, good evidence that general business will continue on a satisfactory basis. Of course, no one knows for how long."

FINANCIAL NOTES

Kroger Grocery and Baking Co. has declared a quarterly dividend of 40 cents on common stock, payable March 1, on stock of record on February 5, as well as quarterly dividends of \$1.50 and \$1.75 on 6 and 7 per cent preferred stock, payable on April 1 and May 1 respectively, to shareholders of record on March 7 and April 20.

Net earnings of United Stockyards Corp. for 1936 have been estimated at 80 cents a share. Net income of underlying operating companies was in excess of \$465,000 after all charges. This compares with actual net of \$251,509 for the same companies in 1935.

Loblaw Groceries has declared quarterly dividends of 25 cents on class A and B stock, both payable March 1, to shareholders of record on February 12.

PACKER AND FOOD STOCKS

Price ranges of listed stock, January 21, 1937, or nearest previous date:

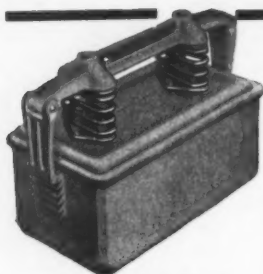
	Sales	High.	Low.	— Close —	
	Week Ended	Jan. 21.	Jan. 21.	Jan. 21.	Jan. 21.
Amal. Leather...	21,800	7 3/4	7	7 1/4	6 3/4
Do. Pfd.	2,800	43 1/2	42	43	39 3/4
Amer. H. & L.	37,400	8 3/4	8 1/4	8 3/4	7 3/4
Do. Pfd.	3,300	44 1/4	43 3/4	44	41 1/2
Amer. Stores.	2,000	26 1/2	26	26 1/2	25 1/4
Armour Ill.	301,300	9 3/4	8 3/4	9 3/4	7 3/4
Do. Pr. Pfd.	1,700	89 3/4	86 3/4	89 3/4	85
Do. Pfd.	100	100	100	100	126
Do. Del. Pfd.	1,000	109 3/4	108 3/4	109 3/4	108 3/4
Beechmont Pack.	300	100	100	100	108 3/4
Bohach, H. C.	375	10 1/2	10	10	10 3/4
Do. Pfd.	270	52 3/4	52	52 3/4	52
Chick. Co. Oil.	2,400	21 1/2	20 3/4	21 1/2	21 1/4
Childs Co.	6,800	13 3/4	13	13 1/2	12 3/4
Cudahy Pack.	2,500	41 1/4	41 1/4	41 1/4	40 3/4
First Nat. Strs.	1,900	49 3/4	48 3/4	49 3/4	49
Gen. Foods	19,100	43 1/4	42 3/4	43	40
Gobel Co.	21,900	6 1/4	6	6	5 3/4
Gr. A & P 1st Pfd.	10	117 1/2	117	117 1/2	126 1/4
Do. New	80	116	115	115	116
Hormel, G. A.	200	22	22	22	20 3/4
Hygrade Food.	4,200	5 1/4	5 1/4	5 1/4	5
Kroger G & B.	5,900	24	23 3/4	24	24
Libby McNeill.	81,450	14 3/4	13 3/4	14 3/4	12
Mickelberry Co.	3,150	4 3/4	3 3/4	4 3/4	4 1/4
M. & H. Pfd.	180	8 3/4	8 1/4	8 3/4	8 3/4
Morrell & Co.	300	44 1/4	44 1/4	44 1/4	45
Nat. Leather.	4,250	2 3/4	2 3/4	2 3/4	2 1/4
Nat. Tea.	6,400	11 1/4	11 1/4	11 1/4	11 3/4
Proc. & Gamb.	15,900	64 3/4	63 3/4	64 3/4	63
Do. Pr. Pfd.	160	117 3/4	117	117 3/4	118
Rath Pack.	100	33	33	33	32 1/4
Safeway Strs.	2,900	42 1/4	42	42	45 1/4
Do. 5% Pfd.	12,860	99 3/4	99	99 3/4	98 3/4
Do. 6% Pfd.	50	110 3/4	110 3/4	110 3/4	113
Do. 7% Pfd.	180	112	112	112	111 3/4
Stahl Meyer.	300	4 1/4	4 1/4	4 1/4	4 1/4
Swift & Co.	14,950	26 3/4	26 3/4	26 3/4	26 3/4
Do. Intl.	3,550	32	31 3/4	31 3/4	31 3/4
Truist. Pork.	9 1/4
U. S. Leather.	6,500	8 3/4	8 1/4	8 3/4	8
Do. A	8,900	17 1/4	16 3/4	16 3/4	16 3/4
Do. Pr. Pfd.	3,000	102 3/4	99 3/4	102	97 3/4
Wesson Oil	4,800	49 1/4	48 3/4	49	49
Do. Pfd.	160	83 3/4	83 3/4	83 3/4	83 3/4
Wilson & Co.	51,900	10	9 3/4	9 3/4	9 3/4
Do. Pfd.	1,200	82 3/4	82	82 3/4	81 3/4

GOBEL ELECTS OFFICERS

At a meeting of the board of directors of Adolf Gobel, Inc., held at the New York offices of the company, on January 20, an amendment was adapted to reduce the board to seven directors. Resignation of R. Ridgely Bullock as a director was accepted; other directors re-elected include John G. Bates, Grosvenor Farwell, Malcolm D. B. Hunter, Henry A. Ingraham, Maurice Lehman, H. C. Richard and V. D. Skipworth. Officers elected were: president, V. D. Skipworth; vice presidents, F. D. Foster; Malcolm D. B. Hunter; Maurice Lehman, John D. Bates and Emil A. Laier; treasurer, F. H. Chalcraft; assistant treasurers, Anna Blumstein and J. G. Karger; secretary, Henry A. Ingraham; assistant secretaries, F. T. Spamer and E. Ethel Gillingham.

NO CANNED MEAT DUTY RAISE

Increase in duty on imported canned meats, requested last fall by various livestock organizations, has been denied by the U. S. Tariff Commission and the application dismissed without prejudice. Producers asked that present duty of 6 cents per lb. be increased to 9 cents. Among organizations requesting the change were the American National Live Stock Association, National Wool Growers' Association, American Farm Bureau Federation and the National Grange.



The Adelmenn Ham Boiler —The Kind Your Ham Makers Prefer.

Liberal Trade - in

Your wasteful, obsolete ham boilers may be traded in on new, modern, efficient Adelmenn Ham Boilers. Complete trade-in schedules and helpful ham boiling hints are contained in the new Adelmenn booklet—"The Modern Method." Send for your copy today!

HAM BOILING EQUIPMENT for modern packers!

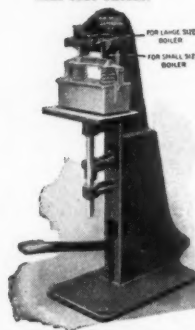


ADELMANN
Ham Washer

Cleans all types of retainers quicker, better, easier, cheaper. Cleans even neglected boilers!

ADELMANN
Foot Press

Applies correct pressure to retainers to insure perfect product. Sturdy and efficient. A real cost cutter.



Adelmenn Ham Boiling Equipment incorporates all modern features to insure maximum profit from boiled hams.

Adelmenn Ham Boilers are sturdily built for long service, offer exclusive advantages for insuring profits. Close fitting cover, elliptical yielding springs, tilt-proof cover, easy cleaning — each of these features helps produce boiled hams of superior quality that bring in profits.

Adelmenn Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel — the most complete line available.

Write for details!

HAM BOILER CORPORATION

Office and Factory—Port Chester, New York

Chicago Office: 332 S. Michigan Ave.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London

Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities

Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

THIS CUT SHOWS OUR SAUSAGE TESTING KITCHEN



WE RECOMMEND GRIFFITH'S STERILIZED SPICES. THEY ENRICH YOUR PRODUCTS.
THERE ARE NO MOLD SPORES PRESENT. THE FLAVOR IS DESIRABLE.

There is nothing more important at this season of the year than preparing fresh, finely cut pork sausage for your trade.

Tests in our demonstrating kitchen plainly show that many brands of improperly seasoned pork sausage are sold regularly on the market.

We advise careful selection. We have prepared "Crown Pork," to be used as a seasoning where light sage is desired. We have made a special tomato liquid spice seasoning for a breakfast sausage, either all pork or part pork. Ask for a 5 gallon can and go to town with this New Style Breakfast Sausage.

THE GRIFFITH LABORATORIES

1415-31 West 37th St.,

Chicago, Illinois

Canadian Factory and Office:
1 Industrial St.

Leaside, Toronto 12, Ontario

PROVISIONS AND LARD ★

WEEKLY MARKET REVIEW

MARKET for lard and pork meats was under pressure of liquidation and hedging, particularly lard, and prices of the latter sagged 1c a pound or so from season's best levels. In meats the market felt the influence of slow distribution. Both markets met selling on account of continued liberal hog arrivals, an unsteady hog market and indications that stocks of both lard and meats continue to accumulate.

At Chicago lard stocks increased over 5,000,000 lbs. during the first half of the present month, reaching a total of 85,849,000 lbs. and comparing with 20,664,000 lbs. the same time last year. At the same time there were indications that stocks on hand at the leading Western packing points would show increase during January.

Decrease in hog marketings may not come until in February, even though during the week just ended wintry weather conditions prevailing over a large part of the country served to cut down hog marketings to some extent. At the same time this condition is expected to bring about some enlargement in consuming demand for hog products. Continuation of labor troubles especially in the automobile industry has had an adverse influence upon food consumption, particularly meats.

Hog Weights Heavier

Receipts of hogs at Western packing points last week totaled 452,000 head, compared with 465,700 the previous week and 421,200 the same week last year. Average price at Chicago at the outset of the week was 10.10c, compared with 10.45c the previous week, 10c a year ago, 8c two years ago and 3.40c three years ago. Average weight at Chicago last week was 239 lbs., compared with 232 lbs. the previous week, 235 lbs. a year ago, and 228 lbs. two years ago.

Receipts of hogs from January 2 to 16 at the 11 markets, including Chicago, totaled 848,956 head, against 855,055 the same time the previous year. Receipts at the above market for 1936 were approximately 16,000,000 head or 4,000,000 above 1935.

PORK—Demand was fair at New York and the market was about steady with mess quoted at \$32.00 per barrel, family \$31.00 per barrel and fat backs \$26.00 to \$28.00 per barrel.

LARD—Demand was fair at New York but the market was easier with prime Western quoted at 13.50@13.60c; middle Western 13.40@13.50c; N. Y. City tierces 13½c; tubs 13½@13½c; refined Continent 13½c; South American 13½c; Brazil kegs 14c; shortening in car lots 13½@13½c, smaller lots 13½@14c.

At Chicago regular lard in round lots was quoted at 5c under January, loose

lard at 75c under January and leaf lard at 107½c under January.

(See page 36 for later markets.)

BEEF—Demand was fair and the market was steady at New York with family quoted at \$17.00@18.00 per barrel.

U. S. INSPECTED HOG KILL

At 8 points week ended Jan. 15, 1937:

	Week ended Jan. 15.	Prev. week.	Cor. week, 1935.
Chicago	139,082	146,945	144,647
Kansas City, Kansas....	43,682	30,604	43,391
Omaha	42,261	28,755	31,201
St. Louis & East St. Louis	57,187	69,420	67,594
Sioux City	33,481	19,654	28,568
St. Joseph	14,170	14,089	18,944
St. Paul	54,898	40,072	38,905
N. Y., Newark and J. C.	45,784	46,101	45,753
Total	439,495	390,640	419,003

NEW BRITISH MEAT DUTIES

Leading American items affected by new British duties on beef are canned beef and veal tongues, frozen edible offal and salted beef, according to the U. S. Bureau of Agricultural Economics. Combined average annual value of trade in these three items for the years 1930-34 was nearly \$2,000,000. Duty on canned beef and veal tongues has been increased from 10 to 20 per cent ad valorem. Frozen edible offal and salted beef, both of which have been on the free list, are now required to pay 20 per cent ad valorem and about 1.3 cents per lb. respectively.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of January 16, 1937, totaled 57,380 lbs.; greases 470,000 lbs.

DECEMBER LARD PRICES HIGHEST OF YEAR

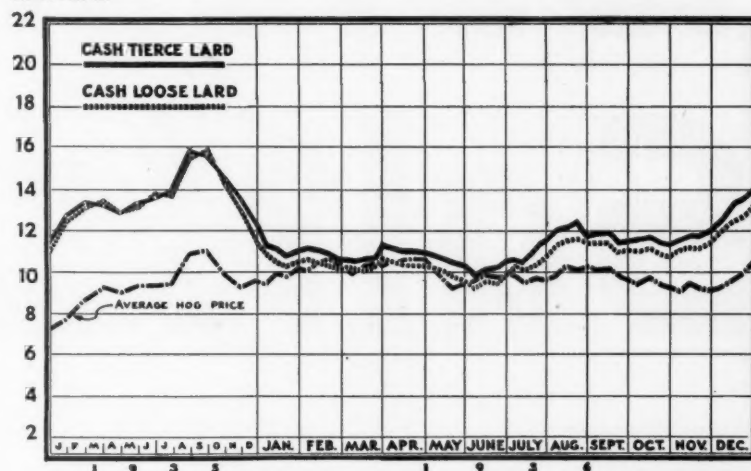
DURING the last six months of 1936 lard prices on the Chicago Board of Trade have shown a considerable differential over hog prices. Both tierce and loose lard were at the highest levels of 1936 during the closing month of the period. A fair margin has been maintained between cash and loose lard.

While stocks of lard on hand at the end of each month have increased steadily during this period, speculative markets have been strong and have maintained prices at good levels. This is due partly to strength in surrounding markets, partly to the belief on the part of speculators that fats of all types would be in demand if conditions abroad became more unsettled, and partly to the fact that a sharp decline in hog runs had been predicted by the U. S. Department of Agriculture. This would call for bulk of the lard in storage to meet current needs.

This shortage is expected to develop before the end of the winter packing season, and to continue at least through the early part of the summer. If this is realized, lard stocks should show rapid disappearance.

CASH TIERCE LARD & CASH LOOSE LARD

CENTS PER LB.





BETTER DOG FOODS *for Better Business*

SHELLABARGER TO-KIO FLOUR. An exclusive high-protein flour—for dry dog food.

SHELLABARGER TO-KIO GRITS. An exclusive high-protein, high-absorption soybean grit for canned dog food.

ASK FOR PRICES
AND SAMPLES.

If dogs could talk, they would undoubtedly say "We want dog food made with Shellabarger Flour and Grit."

Dog foods made with Shellabarger Products have higher food value, better vitamin contents, more protein. They are even in texture and color. Yields and profits are greatly increased.

Whether you make canned dog foods or biscuits, there is a Shellabarger Flour or Grit that will exactly meet your needs. There is profit in proper dog foods—ask us to show you how to get your share!

**SHELLABARGER
GRAIN PRODUCTS COMPANY**

Decatur, Illinois

Worcester Salt

*It takes the Best
to make the Best*

Hog Cut-Out Results

GENERAL weakness in the product market had a depressing influence on hog prices this week, the latter being sustained only by shortage of supplies during the last three days of the period at the seven principal markets. This appeared due primarily to weather conditions interfering with the transport of hogs to market points.

Practically all good butcher hogs on the Chicago market during the period averaged around 10½¢ per pound, in spite of a very slow movement in pork meats. Bulk of good to choice kinds ranging in weight from 170 to 300 lbs. moved at a price range of \$10.25@10.40. Even light hogs which were penalized earlier in the session, moved close to the ten dollar mark. Butcher sows were very scarce and sold at around ten dollars, and heavier kinds sold at 25 to 50¢ higher at the close.

Careful checks can well be kept on supplies of meat and lard in cellars, warehouses and freezers of individual packers and hog purchases made with these stocks in mind. In the meantime all merchandising must be done on the basis of high costing product.

The test on this page shows all averages of good hogs cutting at only small loss. The situation would be still more comfortable if these hogs cut at a small profit. Because of the constantly increasing costs all along the line, it is imperative that every function be per-

formed without loss. The test here shown is worked out on the basis of Chicago costs and credits.

CURED PORK PRICES

Prices at Chicago, Dec., 1936, reported by U. S. Dept. of Agriculture:

	Dec., 1936.	Nov., 1936.	Dec., 1935.
Hams, smoked, reg. No. 1—			
8-10 lbs. av.....	23.20	23.03	29.19
10-12 lbs. av.....	23.20	22.81	29.19
12-14 lbs. av.....	23.62	22.72	28.19
14-16 lbs. av.....	24.73	24.25	27.19
Hams, smoked, reg. No. 2—			
8-10 lbs. av.....	21.30	20.88	27.78
10-12 lbs. av.....	21.35	21.00	27.72
12-14 lbs. av.....	21.57	21.28	26.88
14-16 lbs. av.....	23.10	22.62	26.47
Hams, smoked, skinned, No. 1—			
16-18 lbs. av.....	25.02	24.44	25.31
18-20 lbs. av.....	23.45	23.00	24.19
Hams, smoked, skinned, No. 2—			
16-18 lbs. av.....	22.15	21.56	24.56
18-20 lbs. av.....	21.00	20.50	22.81
Bacon, smoked, No. 1, dry cure—			
6-8 lbs. av.....	27.40	26.84	33.69
8-10 lbs. av.....	27.12	26.44	31.62
Bacon, smoked, No. 1, S. P. cure—			
8-10 lbs. av.....	23.35	22.00	28.88
10-12 lbs. av.....	23.50	22.44
Picnics, smoked,			
4-8 lbs. av.....	16.55	16.62	19.75
Backs, dry salt,			
12-14 lbs. av.....	12.78	11.69	16.19
Lard:			
Refined, h. w. tubs.....	13.65	12.66	13.62
Substitutes.....	13.15	12.62	13.00
Refined, 1 lb. cartons.....	14.20	13.06	14.12

OCTOBER LARD MOVEMENT

Production and consumption of lard from federally inspected slaughter during October, 1936, with comparisons:

	Oct., '36 M lbs.	Sept., '36 M lbs.	Oct., '35, M lbs.
Production.....	80,568	59,627	47,758
Storage beginning of month.....	101,796	110,561	45,350
Storage end of month.....	94,748	101,796	40,702
Exports (refined and neutral).....	10,536	7,876	2,769
Apparent consumption.....	77,080	60,516	49,637
Per capita consumption.....	.60	.47	.39

NOVEMBER MEAT IMPORTS

Volume and value of meat imported in November, 1936:

	Quantity, lbs.	Value.
Fresh, chilled or frozen:		
Beef.....	271,153	\$ 22,634
Pork.....	906,897	129,369
Other.....	46,740	8,855
Canned Meats.....	3,687,908	327,957
Beef and veal, cured.....	146,038	13,184
Hams, shoulders, bacon.....	2,730,506	754,517
Pork, pickled or salted.....	213,078	55,896
Gelatine, edible.....	247,252	77,684
Beef and mutton tallow.....	318,920	16,845
Poultry.....	82,242	20,658
Total.....	8,638,824	\$1,426,999

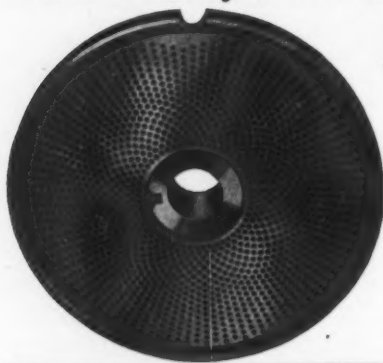
Of the canned meat imported, 2,303,750 lbs. came from the Argentine and 970,515 lbs. from Uruguay. Poland and Danzig supplied 2,244,206 lbs. of the hams, shoulders, and bacon.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
180-220 lbs.				220-260 lbs.			260-300 lbs.		
Regular hams.....	14.00	17.9	\$ 2.51	13.70	18.0	\$ 2.47	13.40	18.2	\$ 2.44
Picnics.....	5.70	12.6	.72	5.40	12.3	.66	5.10	12.4	.63
Boston butts.....	4.00	17.1	.68	4.00	17.1	.68	4.00	17.1	.68
Loins (blade in).....	9.80	17.0	1.67	9.50	16.3	1.55	9.00	15.8	1.42
Bellies, S. P.....	11.00	18.3	2.01	9.70	18.3	1.75	4.00	18.3	.73
Bellies, D. S.....	2.00	15.4	.46	9.40	15.4	1.45
Fat backs.....	1.00	9.8	.10	3.00	10.3	.31	5.00	10.8	.54
Plates and jowls.....	2.50	10.0	.25	2.50	10.0	.25	3.00	10.0	.30
Raw leaf.....	2.10	11.8	.25	2.20	11.8	.26	2.10	11.8	.25
P. S. lard, rend, wt.....	11.80	12.6	1.49	11.60	12.6	1.46	10.70	12.6	1.35
Spareribs.....	1.60	11.8	.19	1.60	11.8	.19	1.50	11.8	.18
Trimnings.....	3.00	11.2	.34	2.80	11.2	.31	2.70	11.2	.30
Feet, tails, neckbones.....	2.0008	2.0008	2.0008
Offal and misc.....424242
TOTAL YIELD AND VALUE.....	68.50		\$10.71	70.00		\$10.85	71.00		\$10.77
Cost of hogs per cwt.....		\$10.21			\$10.25			\$10.21	
Condemnation loss.....		.05			.05			.05	
Handling & overhead.....		.63			.57			.55	
TOTAL COST PER CWT ALIVE.....		\$10.89			\$10.87			\$10.81	
TOTAL VALUE.....		10.71			10.85			10.77	
Loss per cwt.....		.18			.02			.04	
Loss per hog.....		.36			.05			.11	

Guaranteed for 10 Years—The Famous C-D TRIUMPH



Everlasting Plate

for All Makes of Meat Grinders

If you have trouble with your grinder plates and knives, consult The Old Timer. Send for price lists and information.

Chas. W. Dieckmann

SPECIALTY MFRS. SALES CO.

2021 Grace St.
Chicago, Ill.



CD Cut-More Knives with changeable blades
—The OK Knives with changeable blades—
Superior OK reversible plates. We can furnish plates with any size holes desired from 1/8-inch up. Special designs made to order.

THERE IS NO GUESSWORK IN H.J. MAYER SEASONING

Users of H. J. Mayer Seasoning can be fully confident that each order will duplicate the one before. Every re-order will have the same fine flavor, high seasoning power and sales-building goodness. Nothing is left to chance; formulas are followed with the care and precision that assures the same uniform

flavor *always*. The superior blend of Mayer Seasoning is never lost or altered. Trust your seasoning problems to Mayer only. Write today!

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"The Man Who Knows"

H. J. MAYER & SONS CO.

6819-27 S. Ashland Avenue, Chicago, Illinois

CANADIAN PLANT WINDSOR, ONTARIO

PLACE YOUR ORDER NOW

for Easter Ham Bags!

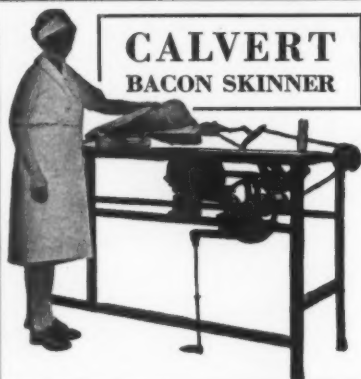
Avoid disappointment — order your ham bags now! Protect yourself against price changes and insure deliveries. — Give your products the advantages of quality stockinettes.

Write today!

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Selling Agent

THE ADLER CO.
Cincinnati

Hams Sell Better in Cahn Stockinettes!



**CALVERT
BACON SKINNER**

HERE'S PROOF OF SAVINGS MADE!

The figures at the right are the result of actual tests made in a representative small plant. One girl with a CALVERT Bacon Skinner worked in competition with five good butchers. In four days, she more than equalled the entire weekly production of the five men, besides producing a far superior product, with less waste fat. If you slice 500 lbs. of bacon per week you need this machine to cut costs. Write!

DATA

Salaries of 5 butchers (\$30 each)	\$150.00
Salary of girl (Four days)	\$12.00
Interest and depreciation on machine50
	12.50

WEEKLY SAVING\$137.50
Savings alone pay for machine in less than three weeks!

THE CALVERT MACHINE CO. 1606-08 Thames St.
Baltimore, Md.

PORK PRODUCTS EXPORTS

To	Week ended Jan. 16, 1937.	Week ended Jan. 18, 1936.	Nov. 1 1936 to Jan. 16, 1937.
PORK			
United Kingdom	145	140	205
Continent	145	160	205
West Indies	145	160	205
Total	145	160	205

BACON AND HAM

To	M lbs.	M lbs.	M lbs.
United Kingdom	3,904	2,828	28,578
Continent	10	5	19
West Indies	10	5	19
Other Countries	3,983	2,881	28,696
Total	3,983	2,881	28,696

LARD

To	M lbs.	M lbs.	M lbs.
United Kingdom	1,899	1,638	25,664
Continent	1	33	1,129
8th. and Ctl. America	27	75	1,224
Other Countries	1,426	1,746	28,294
Total	1,426	1,746	28,294

TOTAL EXPORTS BY PORTS

From	Pork, bbls.	Bacon and Ham, M lbs.	Lard, M lbs.
New York	145	179	57
W. St. John	2,503	899	460
Halifax	1,801	460	
Total week	145	3,983	1,426
Previous week	145	4,132	2,880
2 weeks ago	145	3,586	1,876
Cor. week 1936	160	2,831	1,746

SUMMARY NOV. 1, 1936 TO JAN. 16, 1937

	1936-'37	1935-'36	Increase.	Decrease.
Pork, M lbs.	41	42	1	
Bacon and Ham, M lbs.	28,696	20,541	8,155	
Lard, M lbs.	28,293	21,221	7,072	

MEAT IMPORTS AT NEW YORK

For week ended January 16, 1937:

Port of origin.	Commodity.	Amount Lbs.
Argentina—Canned corned beef	104,112	
—Canned roast beef	36,000	
Brazil—Canned corned beef	72,648	
—Jerked beef	2,109	
Canada—Bacon	8,908	
—Sausage	557	
—Fresh beef	13,845	
—S. P. hams	4,500	
—Fresh live veal	896	
—Fresh chilled veal	896	
—Fresh frozen veal (37 sides)	3,764	
Czechoslovakia—Cooked hams	1,393	
Denmark—Cooked hams	19,809	
—Smoked sausage	1,385	
Estonia—Cooked hams	18,153	
England—Smoked bacon	10,000	
—Smoked ham	1,560	
France—Liverpaste (tins)	576	
—Stewed tongues (tins)	561	
Finland—Smoked sausage	1,323	
Germany—Smoked ham	936	
—Smoked bacon	154	
—Smoked sausage	24,906	
Hungary—Smoked bacon	1,102	
—Cooked ham	3,230	
Holland—Cooked hams	64,067	
—Smoked hams	5,374	
—Smoked sausage	2,300	
—Smoked bacon	442	
Irish Free State—Smoked bacon	5,546	
Italy—Smoked sausage	1,764	
Lithuania—Fresh frozen picnics	61,717	
—Cooked hams	8,980	
—Fresh frozen lamb	743	
Poland—Smoked bacon	7,903	
—Smoked ham	430	
—Smoked sausage	1,935	
—Luncheon meat (tins)	17,136	
—Cooked hams	582,335	
—S. P. bellies	61,704	
Uruguay—Canned corned beef	94,500	
—S. P. bellies	9,423	

WASTING SCRAP LARD

Is the scrap lard being removed from aitch bone, flanks and briskets of your hogs? Have your killing foreman read "PORK PACKING," The National Provisioner's pork plant handbook.

Week Ending January 23, 1937

CHICAGO PROVISION MARKETS

Reported by The National Provisioner Daily Market Service

FUTURE PRICES

SATURDAY, JANUARY 16, 1937.

	Open.	High.	Low.	Close.
LARD—				
Jan. ...13.80	13.40	13.80	13.40ax	
Mar. ...13.87½	13.52½	13.87½	13.45-47½	
May ...13.62½-60	13.75	13.60	13.75-72½	
June ...13.70	13.72½	13.70	13.72½b	
July ...13.85-80	13.95	13.80	13.92½	
Sept. ...14.07½	14.15	14.02½	14.15	

CLEAR BELLIES—				
Jan. ...16.95	16.50n			
May ...16.95	16.95b			
July ...17.27½	17.27½b			

MONDAY, JANUARY 18, 1937.

LARD—				
Jan. ...13.50	13.60	13.50	13.45b	
Mar. ...13.77½-75	13.85	13.75	13.80b	
May ...13.67½	13.75	13.67½	13.82½-85	
June ...13.67½	14.07½	13.95	13.92½ax	
July ...14.20	14.27½	14.17½	14.05b	
Sept. ...14.20	14.27½	14.17½	14.25-27½	

CLEAR BELLIES—				
Jan. ...17.12½	17.12½	17.05	16.50n	
May ...17.12½	17.12½	17.05	17.05ax	
July ...17.12½	17.12½	17.05	17.27½ax	

TUESDAY, JANUARY 19, 1937.

LARD—				
Jan. ...13.40	13.40	13.37½	13.37½ax	
Mar. ...13.55	13.55	13.45	13.45ax	
May ...13.80-75	13.80	13.67½	13.67½	
June ...13.67½	13.67½	13.67½	13.82½ax	
July ...14.00	14.00	13.92½	13.92½ax	
Sept. ...14.20	14.22½	14.12½	14.12½	

CLEAR BELLIES—				
Jan. ...16.90	16.50n			
May ...16.90	16.90			
July ...17.22½	17.22½	17.20	17.20	

WEDNESDAY, JANUARY 20, 1937.

LARD—				
Jan. ...13.45	13.47½	13.40	13.82½ax	
Mar. ...13.70-75	13.75	13.57½	13.40b	
May ...13.70-75	13.75	13.57½	13.55ax	
June ...13.92½-95	13.95	13.82½	13.75ax	
Sept. ...14.12½	14.15	14.05	13.85-82½	
July ...14.12½	14.15	14.05	14.10ax	

CLEAR BELLIES—				
Jan. ...16.82½	16.82½	16.75	16.50n	
May ...17.15	17.15	17.12½	16.77½ax	
July ...17.15	17.15	17.12½	17.12½b	

THURSDAY, JANUARY 21, 1937.

LARD—				
Jan. ...13.40	13.40	13.37½	13.40	
Mar. ...13.45	13.45	13.37½	13.50b	
May ...13.77½-80	13.80	13.67½	13.75b	
June ...13.67½	13.67½	13.67½	13.85n	
July ...13.97½	13.97½	13.90	13.97½	
Sept. ...14.12½	14.15	14.10	14.15b	

CLEAR BELLIES—				
Jan. ...16.50	16.50n			
May ...16.77½	16.77½a			
July ...17.12½	17.12½b			

FRIDAY, JANUARY 22, 1937.

LARD—				
Jan. ...13.40	13.40	13.37½	13.37½ax	
Mar. ...13.45	13.45	13.37½	13.42½b	
May ...13.72½	13.72½	13.65	13.67½b	
June ...13.67½	13.67½	13.67½	13.75ax	
July ...13.92½	13.92½	13.85	13.92½ax	
Sept. ...14.15	14.15	14.07½	14.12½ax	

CLEAR BELLIES—				
Jan. ...16.50	16.50n			
May ...16.77½	16.77½n			
July ...17.12½	17.12½	17.10	17.10b	

Key: ax, asked; b, bid; n, nominal; —, split.

CASH PRICES

Based on actual carlot trading Thursday, January 21, 1937.

REGULAR HAMS.

Green.	*S. P.
19	19
10-12	18½
12-14	18½
14-16	18½
10-16 range.	18½

BOILING HAMS.

Green.	*S. P.
18-20	18½
20-22	18½
10-22 range.	18½

SKINNED HAMS.

Green.	*S. P.
20½	20
20½	20
20½	20½
20½	20
20½	20
20½	19½
20½	19½
20½	18½
20½	17½
20½	16½
20½	16½
20½	15½

PICNICS.

Green.	*S. P.
13	12½
12½	12½
12½	12½
12½	12½
12½	12½
12½	12½

Short Shank ¼c over.

BELLIES.

(Square cut seedless)
(S. P. ¼c under D. O.)

Green.	*D. C.
18½	18½
18½	18½
18½	18½
18½	18½
18½	18½
18½	18½

*Quotations represent No. 1 new cure.

D. S. BELLIES.

Clear.	Rib.
14-16	16½
16-18	16½
18-20	16½
20-25	16½
25-30	16½
30-35	16½
35-40	15½
40-50	15½

D. S. FAT BACKS.

10½	10½
11	11
11½	11½
11½	11½
11½	11½
11½	11½
11½	11½

OTHER D. S. MEATS.

Extra Short Clears.	35-45	16n
Extra Short Ribs.	35-45	16n
Regular Plates.	6-8	11½
Clear Plates.	4-6	10½
Jowl Butts.		10½
Green Square Jowls.		13
Green Rough Jowls.		10½

LARD.

Prime Steam, cash.	13.35n
Prime Steam, loose.	12.65n
Refined, boxed, N. Y.—Export.	unquoted
Neutral in tins.	14.25n
Raw Leaf	12.25n

GERMAN HOGS AND LARD

Top hogs at Berlin for the week of January 6, 1937 were quoted at \$17.70 per cwt. This same price prevailed a week earlier and at the like period a year ago. Lard in tins at Hamburg was quoted at \$15.67 per cwt., against \$15.38 the previous week and \$13.38 a year earlier.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended January 16, 1937:

	Week Jan. 16	Prev. week.	Same week '36.
Cured meats, lbs.	14,136,000	15,033,000	13,915,000
Fresh meats, lbs.	53,214,000	47,559,000	50,007,000
Lard, lbs.	1,712,000	1,733,000	1,496,000



There is a "Williams" Mill for every By-Product Grinding Job

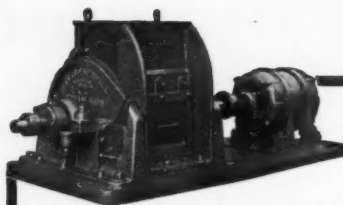
The WILLIAMS "825"

Best suited for grinding of higher grease content material such as greasy cracklings and tankage. Widely used by American Packers and Renderers. Write for Bulletin on complete installations—also of Williams Positive Drive vibrating screens.

WILLIAMS PATENT CRUSHER AND PULVERIZER CO.
2708 North Ninth St., St. Louis, Mo.



WILLIAMS
PATENT CRUSHERS GRINDERS SHREDDERS



Reduces cooking time 1/3 to 1/2!

SAVES STEAM, POWER, LABOR

CUTS RENDERING COSTS. — Grinds fats, bones, carcasses, viscera, etc. — all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Low operating cost. Big Savings! Increases melter capacity.

MITTS & MERRILL
Builders of Machinery Since 1884
1001-51 S. Water St., Saginaw, Mich.

CASING EXPORTS AND IMPORTS

Foreign trade in casings during November, 1936:

EXPORTS.			
	Hog, lbs.	Beef, lbs.	Other, lbs.
Austria	7,567		
Belgium	5,227	172,800	
Czechoslovakia		15,745	
Denmark		178,908	
France	2,131	47,093	
Germany	181,596	397,493	
Italy		218,286	28
Netherlands	3,440	61,112	257
Norway		19,966	
Poland & Danzig	3,287	126,206	
Sweden		91,266	1,730
Switzerland	677	76,365	
United Kingdom	175,108	44,062	8,146
Yugoslavia		29,060	
Canada	7,058	954	8,056
Cuba	3,194	11,116	1,369
Argentina			
Brazil			
Chile			
Peru			
Uruguay			
British India			
China			
Iraq			
Japan			
Syria			
Turkey			
Australia	71,347		11,685
New Zealand	5,558		354
Union of So. Africa	2,885		
Others	1,410		405
Total	462,978	1,496,083	56,494
Value	\$200,000	\$113,719	\$39,827

IMPORTS.			
	Sheep, lamb, goat, lbs.	Others, lbs.	
Germany	68	4,870	
Netherlands	19,640	48,563	
Sweden		11,785	
United Kingdom	39,240		
Canada	53,153	188,194	
Argentina	46,493	212,395	
Brazil		23,627	
Chile	4,900		
Peru	2,515	4,176	
Uruguay		67,736	

British India	8,838	132,081
China	25,257	27,980
Iraq	27,980	10,440
Japan		
Turkey	14,141	
Syria	3,279	
Australia	42,687	3,232
New Zealand	67,511	
Morocco	26,095	
Others	17,748	4,735
Total	395,678	711,834
Value	\$394,101	\$207,454

TALLOW AND GREASES

(Loose basis, Chicago.)

	Per lb.
Edible tallow	@ 11
Prime packers' tallow	@ 9 1/4
No. 1 tallow, 10% f.f.a.	@ 9 1/4
Special tallow	@ 9 1/4
Choice white grease	@ 9 1/4
A-White grease, maximum 4% acid.	@ 9 1/4
B-White grease, maximum 5% acid.	@ 9 1/4
Yellow grease, 16-20 f.f.a.	@ 8 1/4
Brown grease, 40 f.f.a.	@ 8 1/4

ANIMAL OILS

	Per lb.
Prime edible	16 1/4
Prime inedible	14
Headlight	14
Prime W. S.	13 1/4
Extra W. S.	13 1/4
Extra lard oil	12 1/4
No. 1 lard oil	12 1/4
No. 2 lard oil	12 1/4
Acidless tallow	12
20° neatsfoot	17
Pure neatsfoot	13 1/4
Spec. neatsfoot	13
Extra neatsfoot	12 1/4
No. 1 neatsfoot	12 1/4
Oil weighs 7 1/4 lbs. per gallon. Barrels contain about 50 kals. each. Prices are for oil in barrels, f.o.b. Chicago.	

TALLOW FUTURE TRADING

Tallow transactions at New York during week ended January 22.

SATURDAY, JANUARY 16, 1937.			
	High.	Low.	Close.
Jan. Feb.			\$9.25
Mar.			\$9.25
Apr.			\$9.50
May			\$9.70
June			\$9.80

MONDAY, JANUARY 18, 1937.			
	High.	Low.	Close.
Jan. Feb.			\$9.20
Mar.	9.50	9.45	\$9.50 @ 9.60
Apr.			\$9.60
May			\$9.60 @ 9.85
June	9.80	9.80	\$9.75 @ 9.85

TUESDAY, JANUARY 19, 1937.			
	High.	Low.	Close.
Jan. Feb.			\$9.20
Mar.	9.55	9.55	\$9.55 @ 9.50
Apr.			\$9.45
May	9.60	9.60	\$9.45 @ 9.60
June			\$9.50 @ 9.70

WEDNESDAY, JANUARY 20, 1937.			
	High.	Low.	Close.
Jan. Feb.			\$9.20
Mar.	9.35	9.30	\$9.25
Apr.			\$9.20
May			\$9.35
June			\$9.35

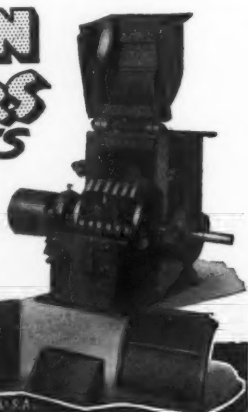
THURSDAY, JANUARY 21, 1937.			
	High.	Low.	Close.
Jan. Feb.			\$9.00
Mar.			\$9.00
Apr.			\$9.25
May	9.25	9.25	\$9.25
June			\$9.20

FRIDAY, JANUARY 22, 1937.			
	High.	Low.	Close.
Jan. Feb.			9.00b
Mar.			9.00
Apr.			9.15 @ 9.25
May			9.20
June			9.20 @ 9.40

*Bld. †Nominal.

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TALLOW AND GREASES ★

WEEKLY MARKET REVIEW

TALLOW.—Market for tallow at New York developed quite a little activity this week, following last week's large business. Price situation was firm, with further business in extra at 9½¢ delivered, equal to 9½¢ f.o.b., or unchanged from the previous week. There were small scattered sales at that level and on Tuesday of this week it was estimated that as much as 35 cars changed hands at 9½¢ f.o.b.

Mixed sentiment prevailed, however. Some pointed to freer selling the past two weeks on the part of producers and contended that soapers were inclined to back away from the market now. On the other hand, it was said that producers are in a comfortably sold up position, and were still maintaining their price ideas.

While commodities in general were easier, there was nothing in sight to disturb the tallow market. There did not appear to be any surplus supplies hanging over the market, while reports from soapers' quarters continued to indicate an exceptionally good demand for the finished product, so that consumption appears to be on a good scale.

A fair business passed at New York in South American tallow on a basis of 7¢, c.i.f.

At New York, special was quoted at 9¼¢ nominal, extra 9½¢ f.o.b., edible at 10½¢.

On New York Produce Exchange, tallow futures made new season's high, in a fairly active trade, March covering a range of 9.55@9.30 while May sold at 9.60.

There was no London tallow auction this week. At Liverpool, Argentine tallow was 3d higher on the week at 31s 3d, while Australian tallow at Liverpool was quoted at 31s 9d, an advance of 9d.

At Chicago, demand was fair, especially for edible, but general market was shade easier. Edible was quoted at 11¢, fancy 9½¢, prime packers 9½¢, special 9¼¢ and No. 1 at 9½¢.

(See page 36 for later markets.)

LARD OIL.—Demand was moderate owing to easier trend in raw materials, but prices were steady to slightly higher at New York, with No. 1 quoted at 13½¢. No. 2 at 12½¢, extra 13½¢, extra No. 1 at 12½¢, prime 14½¢ and winter strained 13½¢.

NEATSFOT OIL.—Demand was fair at New York and market was steady to slightly better with cold test quoted at 17½¢, extra 13½¢, extra No. 1 at 12½¢, pure 14½¢ and special at 13½¢.

GREASES.—A moderate volume of trade featured the market for greases at New York the past week but prices ruled steady with little change compared with the previous week. Offerings were

not large and appeared to be absorbed by soapers, as they came out but demand was not aggressive. The holding tendency in tallow, however, furnished greases with considerable support but two-sided sentiment appeared to have developed, possibly partly due to the easier trend in commodities in general rather than to any particular statistical change or adverse development in greases themselves.

At New York, choice white grease was quoted at 9½¢, A white at 9½¢ @ 9½¢, B white at 9½¢ @ 9½¢ and yellow and house at 9½¢.

At Chicago, market was fairly steady with choice white all hog quoted at 9½¢, A white 9½¢, B white 9½¢, yellow 8½¢ @ 8½¢ and brown 8½¢.

STEARINE.—Trade in stearine at New York was quieter the past week and market easier, off ½¢ from previous week apparently due in part to reports of purchases of South American stearine. At New York, oleo was quoted at 11½¢ and easy. A fair business in South American stearine was reported to have been put through on a basis of 7¢ c.i.f.

At Chicago, stearine was quiet and without notable change with oleo quoted at 12¢.

OLEO OIL.—Trade was rather moderate at New York, and prices displayed an easier undertone, with extra quoted at 14.14½¢, prime 13½¢ @ 14¢, and lower grades at 13@13½¢. At Chicago, trade was moderate but the market was ½¢ better on the week with extra quoted at 14¢.

BY-PRODUCTS MARKETS

Blood.

Chicago, Jan. 21, 1937.

Blood market quiet and nominal. South American \$4.10@4.15, c.i.f. usual ports, for February-April shipment.

	Unit
	Ammonia.
Unground	\$ @4.65

Digester Feed Tankage Materials.

Market nominal. Trading quiet. Fancy low test \$4.90@5.00 & 10¢, good grades \$4.65@4.85, ordinary grades \$4.30@4.50 & 10¢, depending on quality.

Unground, 10 to 12% ammonia...	\$4.50@4.60 & 10¢
Unground, 8 to 10%, first quality...	4.75@4.85 & 10¢
Liquid stick	2.50@2.75

Packinghouse Feeds.

Market firm. Demand good, offerings light.

	Carlots.
	Per ton.
Digester tankage meat meal, 60%...	@65.00
Meat and bone scraps, 50%	@65.00
Steam bone meal, 65%, special feeding, per ton	@32.50
Raw bone meal for feeding	@40.00

Dry Rendered Tankage.

Cracklings market easier. Sales special quality reported at \$1.10. Market largely nominal, with offerings at \$1.00. Last sales South American, high quality at \$1.00 c.i.f. East coast.

Hard pressed and exp. unground per unit protein	\$.97½ @ 1.00
Soft prod. pork, ac. grease & quality, ton	@70.00
Soft prod. beef, ac. grease & quality, ton	@60.00

Bone Meals (Fertilizer Grades).

Market continues firm. Sales at quoted prices.

	Per ton.
Steam, ground, 3 & 50	@20.00
Steam, ground, 2 & 28	@18.50

Gelatine and Glue Stocks.

Glue stock markets unchanged and steady.

	Per ton.
Calf trimmings	@35.00
Pickled sheep trimmings	@27.50
Sinews, pizzles	@30.00
Cattle jaws, skulls and knuckles	@30.00
Hide trimmings	@25.00
Pig skin scraps and trim, per lb., l.c.l.	@ 5½¢

Fertilizer Materials.

Market nominal. Prices f.o.b. Chicago.

High grd. tankage, ground, 10@11% am.	\$ @4.00 & 10¢
Bone tankage, ungrd., low gr., per ton	@20.00
Hoof meal	@ 3.50

Animal Hair.

November-March take-off of hog hair in good demand at steady prices. Good market for summer hair, crude dried.

Coil and field dried hog hair	2½ @ 4¢
Processed, black winter, per lb.	6½ @ 9¢
Cattle switches, each*	2 @ 2½¢

*According to count.

Horns, Bones and Hoofs.

House run hoofs and horns for fertilizer purposes in good demand for present and forward delivery. Junk bones firm.

	Per ton.
Horns, according to grade	\$45.00@75.00
Cattle hoofs	@35.00
Junk bones	20.00@22.00

(Note—foregoing prices are for mixed carloads of unsorted materials indicated above.)

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, January 20, 1937.

Trading has been very light in fertilizer and feeding materials the past week, due to the fact that fertilizer manufacturers are not inclined to pay present prices for organics and feeding materials are scarce.

Dried blood sold at \$4.40 per unit, f.o.b. New York, and South American for February shipment sold at \$4.10 per unit, c.i.f.

No recent sales of tankage have been

reported and stocks are very light; probably only a couple of cars on hand.

Sulphate of ammonia has been advanced in price \$1.00 per ton, and cyanamid has advanced in price 2½¢ per unit ammonia.

SOAP FAT SUPPLY

Soapmakers' belief that fats and oils used in their industry will be scarce for some time has been indicated in recent statements. Some use of new foreign oils is expected, although available quantities are reported to be small and only occasionally obtainable. Sub-normal quantities of coconut oil are expected from the Philippines on account of a small current crop and shipping difficulties. If domestic supplies of fats and oils are not sufficient more coconut and palm oil may be used in soap, if they are obtainable.

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.			
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: Jan. 1937 to June 1937.....	\$	@27.00	
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York.....	nominal		
Blood, dried, 16% per unit.....	@	4.40	
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....	nominal		
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c. l. f.....	@	52.00	
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories.....	nominal		
Soda nitrate, per net ton: bulk, Jan. 1937 to June 1937, inclusive.....	@	25.50	
in 200-lb. bags.....	@	28.80	
in 100-lb. bags.....	@	27.50	
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	4.60 & 10c		
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.60 & 10c		
Phosphates.			
Foreign bone meal, steamed, 3 and 50 bags, per ton, c. l. f.....	@	26.00	
Bone meal, raw, 4½ and 50 bags, per ton, c. l. f.....	@	35.00	
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@	8.25	
Dry Rendered Tankage.			
50% unground.....	@	1.05	
60% ground.....	@	1.10	

PACKINGHOUSE BY-PRODUCT YIELDS

Estimated yield and production of by-products from slaughter under federal inspection, November, 1936, with comparisons:

	Average wt. per animal.		Per cent of live weight.		Production—				
	Nov. 1, 1935, to Oct. 31, 1936.	Nov. 1936.	Nov. 1, 1935, to Oct. 31, 1936.	Nov. 1936.	Nov. 1, 1935, to Oct. 31, 1936.	Nov. 5-yr. average 1931-35.	Nov., 1935.	Nov., 1936.	Percent Nov. 1936 is of average
Eddible beef fat ¹	31.55	27.83	3.42	3.05	340,117	23,798	25,213	27,292	114.68
Eddible beef offal.....	35.70	35.19	3.87	3.86	384,720	24,344	33,375	34,510	141.76
Cattle hides.....	61.86	61.50	6.71	6.74	671,473	49,000	58,969	60,772	124.02
Eddible calf fat ¹	1.39	1.57	0.72	0.73	8,383	649	765	746	114.95
Eddible calf offal.....	7.47	7.90	3.87	3.70	44,926	2,922	3,708	3,752	128.41
Lard ²	27.97	24.06	12.17	11.39	902,810	112,923	58,072	103,020	91.23
Eddible hog offal.....	8.36	7.73	3.64	3.60	269,746	26,004	20,002	33,068	127.28
Pork trimmings.....	16.37	13.91	7.12	6.59	527,127	52,785	36,911	59,560	112.84
Inedible hog grease ²	2.46	2.03	1.07	0.96	79,664	9,700	6,055	8,712	89.73
Eddible sheep fat ¹	1.69	1.76	2.00	2.06	28,348	2,289	2,288	2,708	118.30
Eddible sheep offal.....	2.30	2.30	2.72	2.70	38,800	2,022	3,144	3,539	121.12

¹Unrendered. ²Rendered.

ABBOTT CHANGES AFFILIATION

Dr. J. S. Abbott has resigned as secretary of the Institute of Margarine Manufacturers and has associated himself as director of research and education with the National Association of Margarine Manufacturers, of which C. H. Janssen is secretary-manager. A former food and drug commissioner of Texas, Dr. Abbott served with the U. S. Bureau of Chemistry until 1920, when the Institute of Margarine Manufacturers was founded and he was made its secretary and directing head. In this capacity he earned a national reputation as an authority on margarine and a defender of its interests, his work having contributed materially to the widespread appreciation of margarine as a pure, wholesome, palatable and nutritious food product.

ANIMAL FAT EXPORTS

Exports of animal fats and oils, November, 1936:

	Quantity, lbs.	Value.
Oleo oil.....	776,099	\$ 80,660
Oleo stock.....	192,312	20,780
Oleo stearine.....	127,429	12,483
Other greases.....	224,777	14,889
Tallow, inedible.....	27,543	2,240
Oleomargarine.....	8,955	1,160
Neutral lard.....	99,985	12,928
Cooking fats, not lard.....	109,325	15,201
Lard.....	9,563,141	1,140,065
Tallow, edible.....	1,500	128
Grease stearine.....	22,077	2,228
Neatfoot oil.....	37,750	5,792
Gelatin.....	10,782	3,514
Oleic acid.....	10,378	833
Stearic acid.....	7,430	950

Of the total lard exported, 4,538,456 lbs. went to the United Kingdom and 3,155,723 lbs. to Cuba. Insular possessions, principally Porto Rico, took 1,715,174 lbs. of lard in addition to the above export and 77,142 lbs. of cooking fats other than lard.

GOOD MEN AND GOOD JOBS

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COTTON OIL TRADING

COTTONSEED OIL.—Valley and Southeast 10.25 bid; Texas 10.12½ nominal at common points, Dallas 10.25 nominal.

Market transactions at New York:

Friday, January 15, 1937

Sales.	Range—		Closing—	
	High.	Low.	Bid.	Asked.
Spot.....				a
Jan. 2	1161	1161	1161	a trad
Feb.			1140	a nom
Mar. 39	1153	1144	1144	a trad
April			1150	a nom
May 163	1164	1153	1154	a 1155
June			1158	a nom
July 91	1168	1160	1161	a 1163
Aug.			1156	a nom

Saturday, January 16, 1937

Spot.....				a
Feb.			1140	a nom
Mar. 15	1149	1142	1148	a 1149
April			1150	a nom
May 54	1157	1150	1157	a trad
June			1160	a nom
July 27	1164	1156	1162	a 1165
Aug.			1165	a nom
Sept. 5	1169	1160	1164	a 1174

Monday, January 18, 1937

Spot.....				a
Feb.			1140	a nom
Mar. 32	1145	1139	1145	a trad
April			1160	a nom
May 67	1158	1150	1157	a 58tr
June			1160	a nom
July 56	1164	1155	1164	a 63tr
Aug.			1165	a nom
Sept. 90	1160	1154	1160	a 58tr

Tuesday, January 19, 1937

Spot.....				a
Feb.			1130	a nom
Mar. 64	1141	1138	1137	a 1139
April			1140	a nom
May 70	1152	1145	1146	a trad
June			1148	a nom
July 54	1156	1149	1150	a 1151
Aug.			1150	a nom
Sept. 58	1152	1145	1148	a 1149

Wednesday, January 20, 1937

Spot.....				a
Feb.			1130	a nom
Mar. 63	1141	1133	1140	a trad
April			1143	a nom
May 66	1152	1140	1150	a trad
June			1150	a nom
July 59	1157	1146	1155	a trad
Aug.			1155	a nom
Sept. 40	1151	1141	1151	a 1153

Thursday, January 21, 1937

March.....	1147	1143	1144	a
May.....	1157	1150	1152	a
July.....	1162	1154	1155	a
Sept.	1158	1151	1152	a

(See page 36 for later markets.)

GETTING GRAIN IN LARD

A fine grain in lard is desirable. How can a packer get it? "PORK PACKING," tells how. Write to The National Provisioner for information about this latest textbook for the pork packer.

The National Provisioner

VEGETABLE OILS ★

WEEKLY MARKET REVIEW

COTTON oil futures market at New York continued to experience a goodly volume of trade from day to day, but the undertone was easier and active deliveries were off about 40 points from the season's best levels.

There was considerable pressure on the market at times but prices displayed distinct stubbornness towards declines notwithstanding relative weakness in the lard market and a lower commodity price trend in general during the week. This was due to the fact that the oil market met quite a little absorption in March and May deliveries from trade and packer quarters, owing to relative cheapness of nearby deliveries compared with crude oil and to the fact that crude was not coming out in any considerable volume.

On the other hand, there was liquidation in nearbys by foreign longs, some local traders and wire house speculators throughout the list, while September delivery met rather active selling from cotton houses against the purchase of October cotton.

Oil and Lard Margin Narrowed

The lard market suffered a setback of 1c a pound or more from the season's best levels and as a result narrowed its premium over oil. This was harped upon by some, as apt to increase competition between lard and shortening, with March deliveries now about 2c apart. The steadily piling up of lard stocks received considerable attention in oil circles.

In cash oil circles, it was said that consuming demand was quiet throughout the week. This was not entirely surprising, as the trade was booked up pretty freely prior to the beginning of the year and distributors and consumers were inclined to work on stocks on hand at the moment. This does not mean that January consumption of oil will not show up comparatively well. While it is a little early to get a good idea of the month's distribution, some are anticipating that oil consumption this month will run around 250,000 bbls., compared with about 186,000 bbls. in January last year.

Should January consumption run above a year ago as anticipated, it will aid in making for a better statistical showing but available supplies remaining on hand indicate conclusively that there will be no shortage of oil until the new crop is available. As yet there are no indications of any important importations of foreign oils, but this situation is being watched closely.

There is still a large open interest in the oil market. The great percentage of the short interest is in the way of hedges. Longs are mostly in the speculative class.

The latter undoubtedly will be influenced materially by the general commodity trend. The shorts are not apt to become disturbed, but from time to time will have to lift hedges against cash sales.

COCOANUT OIL—Market continued more or less nominal at New York but situation remains firm with market quotably 10½c. Pacific Coast oil was said to be available for April around 9c.

CORN OIL—Offerings were moderate and demand fair. Market at New York quoted at 10½c nominal.

SOYA BEAN OIL—Trade in this market continued light at New York, with nearby oil difficult to quote and future positions around 10c.

PALM OIL—Demand was fair and market steady at New York. There were scattered nearby offerings on a basis of 7¼@7½c for Sumatra. Late 1937 Sumatra was quoted at 6½@6¾c. Shipment Nigre was held around 6.65c, more or less nominal.

PALM KERNEL OIL—Nearby at New York was quoted around 10½c and April-May at 9c asked.

OLIVE OIL—Trade was quiet at New York due to lack of any particular offerings, with nearby quoted on a basis of 11½c.

PEANUT OIL—Demand was moderate at New York but market was steady on basis of 10½@10¾c.

HULL OIL MARKETS

(Special Cable to The National Provisioner.)

Hull, England, January 20, 1937.—Refined cottonseed oil, 34s. Egyptian crude cottonseed oil, 31s.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., January 21, 1937.

Cotton oil futures markets show strong resistance to declines, due to better spot demand for crude and bleachable, and apparent unwillingness of mills to sell in a liberal way. Crude, 10½c per lb. Raw soapstock and black grease strong, with good demand; stocks light.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, January 22, 1937.—Forty-three per cent cottonseed cake and meal, basis Dallas, for interstate shipment, \$37.00. Prime cottonseed oil was quoted at Dallas at 10½c.

OIL IMPORTS AND EXPORTS

Foreign trade in vegetable oils and oil bearing seeds during November, 1936:

IMPORTS.

	Quantity, lbs.	Value.
Vegetable oils and seeds:		
Copra (free)	10,170,852	\$ 205,001
Sesame seed	85,253	5,787
Peanut oil	835,600	46,696
Sunflowerseed oil		
Corn oil, edible	2,281,700	162,778
Palm kernel oil	10,572	867
Babassu nuts and kernels	2,059,154	89,677
Palm nuts and kernels	8,551,226	214,399
Indeible vegetable oils.		
Cottonseed oil	6,148,503	401,744
Cocoonut oil	32,712,571	1,386,818
Palm oil	30,355,248	1,085,192
Soybean oil	12,594	1,128
Palm kernel oil	4,584,531	241,120

EXPORTS.

	Quantity, lbs.	Value.
Cottonseed oil, refined	57,589	\$ 8,013
Cottonseed oil, crude		
Corn oil	102,064	6,484
Cocoonut oil, indeible	259,746	15,298
Vegetable soap stock	1,210,068	72,460
Soybean oil	149,915	10,713
Other expressed oils and fats, indeible	153,542	13,277

MARGARINE MATERIALS USED

Oleomargarine materials used in manufacture during the month of November 1936:

	Nov., 1936. lbs.	Nov., 1935. lbs.
Ingredients of Uncolored Margarine:		
Babassu oil	515,784	596,674
Cocoonut oil	10,205,487	15,197,704
Corn oil	10,100	352
Cottonseed oil	10,346,014	8,526,554
Derivative of glycerine	100,861	95,343
Lecithin	2,038	1,250
Milk	6,306,804	6,753,090
Neutral lard	178,253	172,742
Oleo oil	1,948,573	1,459,724
Oleo stearine	259,210	235,684
Oleo stock	172,738	204,666
Ouricury	162,200	
Palm oil	17,310	
Palm kernel oil	285,808	
Peanut oil	332,387	329,104
Salt	1,643,860	1,754,068
Sesame oil	3,520	7,865
Soda (benzoate of)	13,991	17,094
Soya bean oil	3,543,969	232,640
Total	36,046,857	35,584,564

	Nov., 1936. lbs.	Nov., 1935. lbs.
Ingredients of Colored Margarine:		
Cocoonut oil	66,013	76,911
Color	184	118
Cottonseed oil	26,857	22,733
Derivative of glycerine	220	160
Milk	44,178	34,349
Neutral lard	5,553	6,458
Oleo oil	36,836	22,014
Oleo stearine	500	500
Oleo stock	1,973	1,515
Ouricury	2,500	
Palm oil	550	
Palm kernel oil	550	
Peanut oil	490	159
Salt	13,479	11,535
Soda (benzoate of)	36	28
Soya bean oil	7,313	
Total	207,172	176,475

CAKE AND MEAL EXPORTS

Cottonseed meal exported from the United States in November, 1936, totaled 715 tons, valued at \$27,541. Only 23 tons of cottonseed cake was exported during October, valued at \$975.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were barely steady the latter part of week on hedging and selling on weakness in grains. Hogs were steady and served to limit downturns, as did also lighter hog receipts. Flood situation attracted attention.

Cottonseed Oil

Cotton oil was barely steady and trade quieter. There was no important buying or selling. Market following general trend. Cash oil trade quiet; crude firm. Sales made at 10½¢ for Southeast and Valley and at 10¼¢ for Texas.

Quotations on bleachable cottonseed oil at close of market on Friday were: Mar. \$11.39@11.40; May, \$11.46; July, \$11.50; Sept. \$11.46. Tone steady; 126 sales.

Tallow

Tallow, extra 9½¢ lb., f.o.b.

Stearine

Stearine, 11½¢ lb. asked.

Friday's Lard Markets

New York, January 22, 1937.—Prices are for export. Lard, prime Western \$13.50@13.60, middle Western, \$13.40@13.50; city 13½¢; refined Continent, 13½¢; South American, 14¢; Brazil kegs, 14½¢; compound, 13½¢ in carlots.

LIVESTOCK MOVEMENT

Receipts and disposition of livestock at 69 public markets in 1936 with comparisons:

	1936.	1935.	5-yr. av. 1931-1935.
CATTLE.			
Receipts	15,711,291	14,985,546	14,465,748
Local slaughter ..	9,351,701	8,472,710	8,155,055
Shipments	6,187,508	6,266,421	6,175,775
CALVES.			
Receipts	6,869,538	6,618,004	6,385,115
Local slaughter ..	4,630,609	4,537,761	4,405,485
Shipments	2,275,467	2,171,100	1,993,327
HOGS.			
Receipts	26,398,748	19,561,939	33,644,988
Local slaughter ..	18,290,907	13,509,344	23,227,006
Shipments	8,062,108	6,025,008	10,387,547
LAMBS AND SHEEP.			
Receipts	24,651,954	25,567,354	28,243,064
Local slaughter ..	12,423,398	12,926,563	14,267,174
Shipments	12,206,221	12,626,470	13,949,341

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to January 22, 1937: To the United Kingdom, 71,718 quarters, to the Continent, 13,044. Last week to United Kingdom 122,084 quarters; to the Continent, 29,376.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, January 21, 1937.—General provision market dull and unchanged; very poor demand for a.c. hams and practically no demand for pure lard.

Friday's prices were: Hams, American cut, 91s; hams, long cut, exhausted; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 81s, Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 76s; Canadian Cumberlands, 70s; spot lard, 69s 6d.

LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool the week of January 6, 1937, with comparisons:

	Jan. 6, 1937.	Dec. 30, 1936.	Jan. 8, 1936.
American green bellies....	\$18.20	\$18.20	\$15.10
Danish Wiltshire sides....	20.17	20.17	18.84
Canadian green sides....	17.83	17.87	16.00
American short cut green hams	20.50	20.50	19.39
American refined lard.....	16.01	15.79	13.61

CANNED MEAT EXPORTS

Canned meat exports in November, 1936:

Exports	Quantity, lbs.	Value.
Canned beef	200,794	\$ 63,729
Canned pork	882,764	267,365
Canned sausage	115,313	31,367
Other canned meats.....	329,305	52,226
Total	1,528,176	\$414,687

Of the 146,078 lbs. of canned meat shipped to insular possessions, 104,185 lbs. was canned sausage.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 16, 1937, were 5,852,000 lbs.; previous week, 6,230,000 lbs.; same week last year, 4,129,000 lbs.; from January 1 to January 16 this year, 12,082,000 lbs.; same period a year ago, 11,606,000 lbs.

Shipments of hides from Chicago for the week ended January 16, 1937, were 4,019,000 lbs.; previous week, 5,202,000 lbs.; same week last year, 5,436,000 lbs.; from January 1 to January 16 this year, 9,221,000 lbs.; same period a year ago, 12,983,000 lbs.

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended January 22, 1937, totaled 219,060 lbs. lard, 191,420 lbs. bacon and 40 bbls. of pork.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Jan. 22, 1937, with comparisons, are reported as follows:

	Week ended Jan. 22.	Prev. week.	Cor. week, 1936.
PACKER HIDES.			
Spr. nat. str. 16½@16¾n	16½@17n	15	@15½n
Hvy. nat. str.	@16½ax	@16½ax	@15ax
Hvy. Tex. str.	@16½	@16½	@15
Hvy. butt brnd'd str.	@16½	@16½	@15
Hvy. Col. str.	@16	@16	@14½
Ex-light Tex. str.	@14½	@14½	@11½
Brnd'd cows.	@14½	@14½b	@11½
Hvy. nat. cows	@14½	@14½b	@11½
Lt. nat. cows.	@14½	@14½b	@11½
Nat. bulls	@11½	@11½	@10½
Brnd'd bulls.	@10½	@10½	@9½
Calfskins24	@27	24	@23½
Kips, nat.	@17½	@17½	@15
Kips, ov-wt.	@16	@16	@14
Kips, brnd'd.	@14	@14	@12
Slunks, reg.	@1.30	1.25@1.40	@1.05
Slunks, hrls.	@60	55 @60	30 @65

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts. 13½@14½	13½@14½	10½@11
Branded13	@14	13 @14
Nat. bulls	@10½	@10½
Brnd'd bulls.	@9½	@9½
Calfskins22	@23½	22 @24
Kips	@15½	@15½
Slunks, reg.1.10@1.20n	1.10@1.25n	75 @90n
Slunks, hrls.	@50n	40 @50n

COUNTRY HIDES.

Hvy. steers..11	@11½	@11	8½ @ 9
Hvy. cows ..11	@11½	@11	8½ @ 9
Buffs	@12½	12 @12½	9½ @ 9½
Extremes13½	@13½	13½ @13½	@10½
Bulls	@9	9 @ 9½	@ 7
Calfskins16½	@17n	16½ @17	13 @14
Kips	13½ @13½	13½ @13½	10 @10½
Light calf1.10	@1.25n	1.10@1.25n	75 @90n
Deacons1.10	@1.25n	1.10@1.25n	75 @90n
Slunks, reg. .80	@90n	80 @90n	50 @65n
Slunks, hrls. .15	@25n	15 @25n	10 @15n
Horsehides ..4.80	@5.50	4.75 @5.50	3.60@4.15

SHEEPSKINS.

Pkr. lambs.	2.40@2.60	
Sml. pkr.		
lambs2.50@2.60	2.50@2.60	1.85@2.15
Pkr. shearings.1.40@1.50	1.35@1.50	@1.25
Dry pelts23	@23½	22 @23

N. Y. HIDE FUTURE MARKETS

Saturday, Jan. 16, 1937.—Close: Mar. 15.62 b; June 15.94@15.99; Sept. 16.20 @16.27; Dec. 16.41@16.48; sales 58 lots. Closing 5@7 lower.

Monday, Jan. 18, 1937.—Close: Mar. 15.52 b; June 15.81@15.82 sales; Sept. 16.10@16.11 sales; Dec. 16.35 b; sales 53 lots. Closing 6@12 lower.

Tuesday, Jan. 19, 1937.—Close: Mar. 15.23 sale; June 15.53@15.54 sales; Sept. 15.78@15.85; Dec. 16.00 n; sales 117 lots. Closing 28@35 lower.

Wednesday, Jan. 20, 1937.—Close: Mar. 15.42 b; June 15.74 sale; Sept. 15.95 sale; Dec. 16.16 b; sales 99 lots. Closing 16@21 higher.

Thursday, Jan. 21, 1937.—Close: Mar. 15.34 n; June 15.65@15.67; Sept. 15.89 sale; Dec. 16.11 n; sales 56 lots. Closing 5@9 lower.

Friday, Jan. 22, 1937.—Close: Mar. 15.09 sale; June 15.41 sale; Sept. 15.67 @15.70; Dec. 15.91 n; sales 95 lots. Closing 20@25 lower.

WANT A GOOD MAN?

For good experienced men try the "Classified" page of THE NATIONAL PROVISIONER.

HIDES AND SKINS ★

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—Trade was rather light in the packer market this week, with a total of 22,000 hides sold by two packers at steady prices, and reported to have been going to one buyer. Last sale prices were bid at the close of last week on most descriptions but the market appeared to have cooled off a bit early this week and one packer, who has been keeping well sold up recently, moved a moderate line of cows and couple cars Colorados at the bid prices. The other packer's sales were confined to light cows and branded cows, equal quantities involved.

The hide futures market sagged off during most of the week, with the exception of a sharp recovery on one day, and is now resting 59@60 points under last Friday. This resulted in the removal of considerable speculative interest, in cows especially, and also resale offerings of light cows late this week from such holders around 14½c. Tanners, therefore, have not been showing much interest in the market late this week, while packers have been willing to wait the situation out, viewing the long pull for hides as favorable.

Native steers can be had at 16½c for current quality. Extreme light native steers last sold at 15c for one car by Association last week. Butt branded steers moved last week in a fair way at 16½c. One packer sold 1,500 Jan. Colorados this week at 16c, steady. Heavy Texas steers sold last week at 16½c, light Texas steers at 15c, and extreme light Texas steers are quotable 14½c.

One packer sold 1,500 Jan. heavy native cows early this week at 14½c, steady. Same packer sold 3,400 Jan. light native cows at 14½c, and another packer mid-week sold 5,000 Dec.-Jan. light cows at 14½c, steady. One packer sold 5,500 Jan. branded cows, and another 5,000 Dec.-Jan., all at 14½c, steady price.

Native bulls last sold at 11½c and branded bulls 10½c, for Dec.-Jan. take-off; holdings light.

OUTSIDE SMALL PACKER HIDES.—Good outside small packer all-weight natives sold late last week at 14c, brands ½c less, but offerings are reported available late this week at 13½c, selected, f.o.b. nearby points, with buyers bidding 13½c. Chicago take-off only nominal at 14½@14½c.

PACIFIC COAST.—Most of Dec. production on the Coast moved last week, as previously reported, at 14c for steers and 12½c for cows, flat, f.o.b. shipping points; a few unsold hides have been held at ½c higher.

FOREIGN WET SALTED HIDES.—Late last week, 8,000 frigorífico

Nacional Uruguay hides sold equal to 16½c, c.i.f. New York, followed by total of 10,500 more at 17½c, and 2,000 Argentine light steers sold at 15½c, as against 15½c top earlier. This week 3,000 Montevideo Nacional steers sold equal to 17½c, or 18c up. Last sale of Argentine standard steers was at 105 pesos, equal to 16½@16½c. Market rather quiet later in week.

COUNTRY HIDES.—Offerings of country hides have been somewhat more liberal this week, due in part to slackening up of packer market and appearance of re-sale offerings of packer cows. Tanners have shown considerable resistance to payment of higher prices in the country market, but offerings are usually firmly held. Some untrimmed light average all-weights sold at 11½c, selected, delivered Chicago, such as were held at 12c at close of last week; some buyers' ideas 11½c. Heavy steers and cows quoted 11@11½c nom., trimmed. Sales of trimmed buff weights were reported at 12½c, untrimmed quoted around ½c less. Trimmed extremes seem to top at 13½c, selected. Some say this figure would be paid for only choice stock, while others ask 13½c; apparently nothing available under 13½c. Bulls quoted 9@9½c, and glues 8½@9c, flat. All-weight branded 10½@10½c, flat, Chicago.

CALFSKINS.—Packer Dec. calfskins started to move late this week at steady prices. One packer sold 15,000 Dec. heavy calf, 9½/15 lb., at 25c for north-erns and 24c for River points, steady prices; another packer sold 12,000 Dec. northern heavies at 25c. Bids of 26½c for light calf under 9½ lb. were declined in at least one direction, asking 27c; however, one packer sold Dec. production of 4,000 lights at 26½c, steady with last sale by that house.

Chicago city 8/10 lb. calfskins are offered at 23½c, steady price, with buyers not showing much interest yet; 10/15 lb. last sold at 22c and this figure asked. Outside cities, 8/15 lb., quoted around 22½c; mixed cities and countries 19@20c; straight countries 16½@17c flat. Chicago city light calf and deacons quoted \$1.70 asked.

KIPSKINS.—First sales of packer Dec. kipskins appeared late this week. Steady price of 17½c was reported available for a few Dec. northern natives; one packer sold 5,000 Dec. southern over-weights at 15c, steady basis; another packer moved Dec. production of 1,000 branded kips at 14½c, or ½c over last sales of Nov. Further trading pending on kipskins.

Chicago city kipskins last sold at 15½c; car over-weights sold late this week at 14½c. Outside cities 15½@15½c nom.; mixed cities and countries 14@14½c; straight countries 13½@13½c flat.

One packer sold 7,500 and another 3,500 Dec. regular slunks at \$1.30, or 5c advance over last sales; a third packer is thought to have booked Dec. production of about 8,000. Hairless kips reported sold at 60c.

HORSEHIDES.—Market continues firm to strong, with choice city renderers with full manes and tails quoted \$5.35@5.50, selected, f.o.b. nearby good sections; ordinary trimmed renderers \$5.15@5.25, delivered Chicago; mixed city and country lots \$4.80@5.00, Chicago, according to section and quality.

SHEEPSKINS.—Dry pelts range around 23@23½c per lb., delivered Chicago, for full wools. Production of packer shearlings very light and some houses pulling for the wool; last sales were at \$1.50 for No. 1's, \$1.20 for No. 2's and 90c for No. 3's, with buyers' ideas usually 10@15c under these prices. Pickled skins rather quiet recently and trading awaited on Jan. skins to define market; last reported sales were at \$8.50 per doz., and present take-off reported of poorer quality and running cockly; some quote present market at \$8.25@8.50 nom. per doz. packer lambs. Packer lamb pelts continue at \$3.75@3.85 per cwt. live lamb, some quoting \$3.75 as practical top. Outside small packer lambs range \$2.50 each for small lots up to \$2.60 each for larger lots of Jan. pelts.

New York

PACKER HIDES.—Packer Dec. branded steers were cleaned up earlier at 16c for butt brands and 15½c for Colorados, with market quotable nominally ½c higher. Three packers moved their Dec. natives at that time at 16½c; one packer still holds couple cars each Nov. and Dec. natives and has been asking up to 17½c recently.

CALFSKINS.—Some confidential trading is thought to have been done this week on collectors' calf at prices about 5c under previous sales, with indications that all weights were involved, or presumably basis 4-5's at \$1.75, 5-7's at \$2.00, 7-9's at \$2.50, 9-12's around \$3.10. Packer market quiet, so far, with 4-5's quoted around \$1.90, 5-7's \$2.10@2.15, 7-9's about \$2.70, 9-12's about \$3.35; 12/17 veal kips last sold at \$3.80, 17 lb. up \$4.25.

WEEKLY HIDE IMPORTS

Imports of cattle hides at leading U. S. ports for week ended Jan. 16:

Week Ending	New York	Boston	Phila.
Jan. 16, 1937.....	11,600	85
Jan. 9, 1937.....	67,415	319
Jan. 2, 1937.....	82,270	16,000	8,998
Total 1937.....	161,285	16,404	8,998
Jan. 18, 1936.....	17,034	110
Jan. 11, 1936.....	36,185	415
Total 1936.....	85,391	9,110	4,306
Total so far: 1937—186,682* — 1936—98,807*			

*Does not include Imports at Norfolk

Watch Classified page for bargains in equipment.

LIVE STOCK MARKETS ★

WEEKLY REVIEW

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, January 21, 1937, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded). CHICAGO. E. ST. LOUIS. OMAHA. KANS. CITY. ST. PAUL.

Lt. wt., 140-160 lbs.,					
Good-choice	\$ 9.50@10.25	\$ 9.40@10.10	\$ 8.85@ 9.75	\$ 8.90@ 9.85	\$ 9.25@ 9.80
Medium	8.75@10.10	8.65@ 9.90	8.60@ 9.50	8.25@ 9.50	9.00@ 9.50

Lt. wt., 160-180 lbs.,					
Good-choice	10.10@10.40	9.90@10.30	9.50@ 9.90	9.50@10.05	9.50@ 9.90
Medium	9.25@10.20	9.15@10.15	9.25@ 9.80	8.85@ 9.75	9.25@ 9.70

Lt. wt., 180-200 lbs.,					
Good-choice	10.20@10.45	10.15@10.35	9.80@10.05	9.75@10.20	9.70@10.00
Medium	9.75@10.30	9.50@10.15	9.50@10.00	9.50@ 9.95	9.45@ 9.95

Med. wt.,					
200-220 lbs., gd.-ch.	10.25@10.45	10.15@10.35	10.00@10.15	9.95@10.25	9.95@10.10
220-250 lbs., gd.-ch.	10.25@10.45	10.15@10.35	10.00@10.15	10.00@10.25	10.00@10.10

Hvy. wt.,					
250-290 lbs., gd.-ch.	10.25@10.45	10.10@10.30	10.00@10.15	10.00@10.25	10.00@10.10
290-350 lbs., gd.-ch.	10.15@10.40	9.90@10.20	10.00@10.15	9.90@10.20	9.90@10.10

PACKING SOWS:

275-350 lbs., good	9.70@ 9.95	9.40@ 9.65	9.60@ 9.70	9.60@ 9.75	9.60@ 9.65
350-425 lbs., good	9.65@ 9.90	9.30@ 9.60	9.65@ 9.75	9.35@ 9.65	9.60@ 9.65
425-550 lbs., good	9.30@ 9.80	9.20@ 9.50	9.65@ 9.75	9.35@ 9.60	9.50@ 9.65
275-550 lbs., medium	8.50@ 9.80	8.50@ 9.40	9.35@ 9.65	8.50@ 9.60	8.75@ 9.60

SLAUGHTER PIGS, 100-140 lbs.:

Good-choice	8.25@ 9.85	7.25@ 9.60	7.50@ 9.15	8.25@ 9.25	7.50@ 9.50
Medium	7.25@ 9.50	6.50@ 9.35	6.75@ 8.85	7.75@ 9.00	6.75@ 9.25

Slaughter Cattle, Calves and Vealers:

STEERS, 550-900 lbs.,					
Choice	12.25@13.50	11.00@12.50	11.50@12.75	11.50@12.75	10.50@12.50
Good	10.00@12.50	9.25@11.50	9.50@11.50	9.25@12.00	9.25@11.50
Medium	7.75@10.00	7.25@ 9.50	7.50@ 9.50	7.25@ 9.50	6.85@ 9.50
Common (plain)	6.00@ 7.75	6.00@ 7.50	5.50@ 7.75	5.75@ 7.25	5.25@ 7.55

STEERS, 900-1100 lbs.,					
Prime	13.50@14.40			12.75@13.75	
Choice	12.50@13.75	11.50@12.75	11.75@13.00	12.00@13.00	11.50@12.85
Good	10.00@12.50	9.50@12.00	9.50@11.75	9.50@12.00	9.50@11.65
Medium	7.75@10.00	7.50@ 9.75	7.50@ 9.75	7.25@10.00	7.35@ 9.65
Common (plain)	6.25@ 8.00	6.25@ 7.75	5.75@ 7.75	5.75@ 7.75	5.65@ 7.50

STEERS, 1100-1300 lbs.,					
Prime	13.75@14.50		13.00@13.75	13.00@14.00	
Choice	12.50@13.75	12.00@12.75	12.00@13.00	12.00@13.00	11.50@12.85
Good	10.00@12.50	9.75@12.00	9.50@12.00	10.00@12.00	9.50@11.65
Medium	8.00@10.00	7.75@ 9.75	7.50@ 9.75	7.75@10.00	7.35@ 9.65

STEERS, 1300-1500 lbs.,					
Prime	13.00@14.50				
Choice	12.00@13.75	11.75@12.75	11.75@12.75	11.50@12.75	11.35@12.60
Good	10.00@12.50	9.75@12.00	9.75@12.00	10.00@12.00	9.40@11.50

HEIFERS, 550-750 lbs.,					
Choice	11.50@12.25	9.75@10.75	10.00@11.00	10.25@11.25	9.75@11.00
Good	8.75@11.50	8.25@ 9.75	8.50@10.00	7.75@10.25	7.75@10.00
Common (plain), medium	5.50@ 8.75	5.25@ 8.25	4.50@ 8.50	5.00@ 7.75	4.85@ 8.15

HEIFERS, 750-900 lbs.,					
Good-choice	8.25@12.25		8.25@11.00	7.75@11.25	7.85@11.00
Common (plain), medium	5.50@ 9.00		4.50@ 8.50	5.00@ 7.75	5.00@ 8.15

COWS:					
Choice	6.75@ 7.75				
Good	6.00@ 6.75	5.50@ 6.50	5.75@ 6.50	5.75@ 6.75	6.00@ 6.75
Common (plain), medium	4.85@ 6.00	4.50@ 5.50	4.50@ 5.75	4.50@ 5.75	4.65@ 6.00
Low cutter-cutter	3.75@ 4.85	3.25@ 4.50	3.50@ 4.50	3.00@ 4.50	3.50@ 4.65

BULLS (Yearlings excluded).					
Good (beef)	6.00@ 6.75	6.25@ 6.75	5.75@ 6.50	5.75@ 6.25	6.00@ 6.65
Cutter, com. (plain), med.	5.00@ 6.50	4.50@ 6.25	4.50@ 6.00	4.25@ 5.75	4.50@ 6.25

VEALERS:					
Good-choice	9.50@11.50	10.50@11.75	9.00@10.50	9.00@11.50	9.50@11.50
Medium	7.50@ 9.50	9.00@10.50	7.00@ 9.00	6.50@ 9.00	7.50@ 9.50
Cull-common (plain)	5.00@ 7.50	4.75@ 9.00	4.50@ 7.00	4.50@ 6.50	5.00@ 7.50

CALVES, 250-500 lbs.,					
Good-choice	5.50@ 7.50	6.25@ 9.00	6.00@ 9.00	5.75@ 8.50	7.00@ 9.75
Common (plain), medium	4.50@ 5.50	4.75@ 6.25	4.50@ 6.00	4.00@ 6.00	4.50@ 7.00

Slaughter Lambs and Sheep:

LAMBS:					
Choice	10.25@10.60	10.50@11.00	10.00@10.65	10.25@10.65	10.25@10.75
Good	10.00@10.35	10.00@10.50	9.50@10.00	9.60@10.25	9.75@10.25
Medium	8.50@10.10	8.50@10.00	8.75@ 9.50	8.50@ 9.60	8.75@ 9.75
Common (plain)	7.50@ 8.75	7.00@ 8.50	7.75@ 8.75	7.25@ 8.50	7.50@ 8.75

EWES:					
Choice	4.75@ 6.00	4.50@ 5.75	4.50@ 5.75	4.75@ 5.75	4.75@ 6.00
Common (plain), medium	3.25@ 4.75	3.00@ 4.50	3.00@ 4.50	2.75@ 4.75	3.25@ 4.75

LIVESTOCK PRICES COMPARED

December prices at Chicago, with comparisons:

SLAUGHTER CATTLE AND VEALERS.

		Dec., 1936.	Nov., 1936.	Dec., 1935.
Steers—				
550-900 lbs.,	Choice	\$11.50	\$11.08	\$11.71
	Good	10.41	9.94	10.48
	Medium	8.54	8.82	8.10
	Common	6.51	6.48	6.30
900-1100 lbs.,	Prime	12.52	11.84	11.84
	Choice	11.74	11.07	12.76
	Good	10.46	9.95	10.82
	Medium	8.65	8.44	8.28
	Common	6.82	6.74	6.54
1100-1300 lbs.,	Prime	12.50	11.78	14.05
	Choice	11.78	11.12	13.04
	Good	10.48	10.14	11.12
	Medium	8.67	8.42	8.38
1300-1500 lbs.,	Prime	11.98	11.22	14.17
	Choice	11.14	10.54	13.31
	Good	10.32	9.78	11.12

Helpers—				
550-750 lbs.,	Choice	11.45	10.84	10.32
	Good	9.83	9.45	8.94
	Com. and med.	6.83	6.59	6.56
750-900 lbs.,	Good & ch.	10.09	9.81	9.68
	Com. and med.	6.80	6.59	6.61

Cows—				
Choice	6.90	7.20	6.90	6.27
Good	5.97	6.10	5.97	5.19
Common and medium	4.87	4.84	5.19	4.19
Low cutter and cutter	3.87	3.80		

Bulls (yearlings excluded)—				
Good (beef)	5.92	5.80	6.48	
Cutter, com. and med.	5.17	4.86	5.53	

Vealers—				
Good and choice	10.21	8.91	10.01	
Medium	8.76	7.78	7.57	
Cull and common	6.60	6.08	5.89	

Calves, 250-500 lbs.,				
Good and choice	7.00	7.00	8.66	
Common and medium	5.00	5.00	5.75	

HOGS.

Light light, 140-160 lbs.—				
Good and choice	9.48	8.82	9.56	
Medium	9.01	8.56	9.20	

Light weight, 160-180 lbs.—				
Good and choice	9.83	9.20	9.63	
Medium	9.35	8.82	9.35	

Light weight, 180-200 lbs.—				
Good and choice	9.98	9.43	9.68	
Medium	9.65	9.07	9.44	

Medium weight—				
200-220 lbs., good and ch.	10.10	9.56	9.66	
220-250 lbs., good and ch.	10.17	9.66	9.66	

Heavy weight—				
250-290 lbs., good and ch.	10.16	9.63	9.61	
290-350 lbs., good and ch.	10.12	9.55	9.48	

Packing sows—				
275-350 lbs., good	9.69	9.21	8.96	
350-425 lbs., good	9.62	9.13	8.88	
425-550 lbs., good	9.40	8.92	8.74	
275-550 lbs., medium	9.07	8.58	8.60	

Slaughter pigs, 100-140 lbs.—				
Good and choice	8.78	8.00	9.45	
Medium	7.97	7.45	9.05	

LAMBS AND SHEEP.

Lambs—				
Choice ¹	9.05	9.08	10.92	
Good	8.09	8.72	9.56	
Medium	7.89	7.78	9.56	
Common	6.64	6.52	

Yearling wethers—				
Good and choice	8.85	
Medium	7.98	

Ewes—				
Good and choice	4.10	3.78	4.75	
Common and medium	2.78	2.40	4.02	

¹Ewe and wether lambs.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 28,136 cattle, 6,229 calves, 41,687 hogs and 30,623 sheep.

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Jan. 21, 1937—At 22 concentration points and 9 packing plants in Iowa and Minnesota hog trade was slow most of the week in spite of light receipts. Today's advance leaves present prices mostly 5@10c over last week's low. Packing sows in instances were steady. Current prices, good to choice 200 to 325 lb. hogs, off truck, \$9.85@10.00, at yards and plants mostly \$9.90 up. Long hauls at plants \$10.05@10.10; good rail consignments \$10.15@10.25. Mostly good to choice 180 to 200 lb. hogs, off truck, \$9.65@9.90 and comparable 160 to 180 lb. kinds \$8.70@9.65. Few mixed grades light lights \$7.75@8.70. Good packing sows, 425 lbs. down, \$9.30@9.50 off truck and \$9.70 or slightly higher off cars.

Receipts week ended January 21, 1937.

	This week.	Last week.
Friday, Jan. 15.....	10,500	19,700
Saturday, Jan. 16.....	18,500	31,000
Monday, Jan. 18.....	38,000	68,800
Tuesday, Jan. 19.....	18,400	29,100
Wednesday, Jan. 20.....	20,600	22,900
Thursday, Jan. 21.....	13,900	15,700

RECEIPTS AT CHIEF CENTERS

Week ended January 16, 1937:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Jan. 16.....	226,000	476,000	330,000
Previous week	228,000	511,000	318,000
1936	226,000	458,000	277,000
1935	239,000	384,000	252,000
1934	202,900	768,000	266,000

At 11 markets:	Hogs.
Week ended Jan. 16.....	406,000
Previous week	429,000
1936	383,000
1935	326,000
1934	604,000
1933	492,000
1932	670,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Jan. 16.....	108,000	361,000	224,000
Previous week	100,000	368,000	190,000
1936	155,000	382,000	191,000
1935	169,000	276,000	177,000
1934	149,000	601,000	199,000
1933	124,000	481,000	214,000
1932	129,000	609,000	308,000

LIVESTOCK AT 69 MARKETS

Movement, 69 markets, Dec., 1936:

	Receipts.	Local slaughter.	Shipments.
CATTLE.			
December, 1936.....	1,290,000	773,170	503,833
December, 1935.....	1,271,985	761,648	476,018
December av. 5 yrs..	1,046,345	635,972	412,744

	Receipts.	Local slaughter.	Shipments.
CALVES.			
December, 1936.....	551,331	371,996	191,249
December, 1935.....	537,296	381,738	172,598
December av. 5 yrs..	466,249	326,965	148,801

	Receipts.	Local slaughter.	Shipments.
HOGS.			
December, 1936.....	3,144,745	2,216,413	934,320
December, 1935.....	2,935,504	1,427,540	605,873
December av. 5 yrs..	3,167,992	2,199,619	974,563

	Receipts.	Local slaughter.	Shipments.
SHEEP AND LAMBS.			
December, 1936.....	1,790,683	1,081,814	691,870
December, 1935.....	1,588,203	965,753	619,890
December av. 5 yrs..	1,748,583	1,025,020	734,479

HOG WEIGHTS AND COSTS

Average weight and cost of hogs at 10 principal markets, November, 1936:

	Nov., 1936.		Oct., 1936.		Nov., 1935.	
	Wt. Lbs.	Cost Per Cwt.	Wt. Lbs.	Cost Per Cwt.	Wt. Lbs.	Cost Per Cwt.
Chicago	217	\$ 9.48	226	\$ 9.55	229	\$ 9.31
East St. Louis.....	217	9.46	211	9.72	213	9.30
Kansas City	208	9.10	209	9.22	208	8.98
Omaha	198	9.00	207	9.04	248	8.87
Sioux City	197	9.07	208	8.97	262	8.78
South St. Joseph.....	207	9.10	209	9.21	220	8.94
South St. Paul.....	207	9.01	205	9.11	237	8.90
Denver	222	9.26	229	9.51	250	9.00
Fort Worth	218	8.96	212	9.38	223	9.01
Wichita	229	9.04	218	9.20	231	8.90

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON
STEERS, carcass			
Week ending Jan. 16, 1937.....	10,312	3,126	2,258
Week previous	8,001	2,976	2,355
Same week year ago.....	8,415	2,602	2,558
COWS, carcass			
Week ending Jan. 16, 1937.....	1,580	1,902	2,153
Week previous	1,526	1,554	2,107
Same week year ago.....	1,619	1,826	2,209
BULLS, carcass			
Week ending Jan. 16, 1937.....	691	491	12
Week previous	119	292	11
Same week year ago.....	204½	339	17
VEAL, carcass			
Week ending Jan. 16, 1937.....	9,870	1,775	998
Week previous	9,035	1,120	514
Same week year ago.....	10,768½	2,068	745
LAMB, carcass			
Week ending Jan. 16, 1937.....	56,347	19,459	14,239
Week previous	40,649	15,876	14,710
Same week year ago.....	31,020	10,980	16,464
MUTTON, carcass			
Week ending Jan. 16, 1937.....	2,753	516	1,325
Week previous	1,584	455	1,109
Same week year ago.....	4,266	2,154	991
PORK CUTS, lbs.			
Week ending Jan. 16, 1937.....	1,998,333	495,616	389,986
Week previous	1,974,162	484,948	320,680
Same week year ago.....	2,131,711	474,627	449,180
BEEF CUTS, lbs.			
Week ending Jan. 16, 1937.....	367,968
Week previous	289,004
Same week year ago.....	448,173

LOCAL SLAUGHTERS.

CATTLE, head			
Week ending Jan. 16, 1937.....	10,111	2,478
Week previous	10,291	2,517
Same week year ago.....	8,464	2,174
CALVES, head			
Week ending Jan. 16, 1937.....	13,858	2,903
Week previous	13,726	3,100
Same week year ago.....	15,552	2,022
HOGS, head			
Week ending Jan. 16, 1937.....	42,762	13,384
Week previous	48,596	18,409
Same week year ago.....	43,919	16,401
SHEEP, head			
Week ending Jan. 16, 1937.....	76,084	4,518
Week previous	78,442	3,799
Same week year ago.....	66,340	4,035

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Week Ending January 23, 1937

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended January 16, 1937.

CATTLE.

	Week ended Jan. 16.	Prev. week.	Cor. week, 1936.
Chicago	34,808	36,620	30,231
Kansas City	26,157	27,476	21,556
Omaha*	18,804	16,788	20,832
East St. Louis	18,650	21,040	23,210
St. Joseph	6,478	7,533	7,596
Sioux City	9,694	10,122	11,518
Wichita*	4,240	4,166	4,133
Fort Worth	6,978	6,908	9,554
Philadelphia	2,478	2,517	2,174
Indianapolis	2,748	2,602	2,545
New York & Jersey City	10,111	10,291	8,464
Oklahoma City*	11,828	12,001	12,084
Cincinnati	4,653	4,540	3,636
Denver	5,284	5,033	4,586
St. Paul	14,023	13,470	10,644
Milwaukee	3,964	3,643	3,203
Total	180,303	184,759	176,506

*Cattle and calves.

HOGS.

Chicago	139,082	146,945	144,647
Kansas City	43,082	30,604	43,391
Omaha	42,261	24,371	32,111
East St. Louis	57,187	69,420	67,594
St. Joseph	14,170	14,708	18,944
Sioux City	33,481	21,671	28,568
Wichita	5,852	6,109	4,944
Fort Worth	6,745	9,937	9,615
Philadelphia	15,384	18,409	16,401
Indianapolis	14,952	12,237	25,043
New York & Jersey City	45,734	48,596	43,919
Oklahoma City	6,830	7,402	8,439
Cincinnati	11,138	16,345	11,018
Denver	13,958	10,215	7,531
St. Paul	54,898	40,072	38,905
Milwaukee	10,020	9,336	17,873
Total	515,374	486,377	518,943

SHEEP.

Chicago	59,439	45,354	41,371
Kansas City	43,239	32,594	19,911
Omaha	25,710	15,446	26,406
East St. Louis	5,321	10,282	8,836
St. Joseph	14,789	16,693	20,677
Sioux City	13,248	12,234	23,165
Wichita	2,711	4,960	4,716
Fort Worth	4,896	4,573	4,573
Philadelphia	15,394	3,790	4,035
Indianapolis	2,243	2,624	3,352

New York & Jersey City	76,084	76,442	66,340
Oklahoma City	2,345	2,147	1,507
Cincinnati	2,188	1,991	2,977
Denver	5,386	5,328	4,688
St. Paul	27,428	32,806	14,737
Milwaukee	2,007	1,319	2,318
Total	308,469	271,592	249,609

CANADIAN LIVESTOCK PRICES

BUTCHER STEERS.

Up to 1,050 lbs.

Top Prices	Week ended Jan. 16.	Last week.	Same week 1936.
Toronto	\$ 7.25	\$ 7.25	\$ 6.75
Montreal	7.50	6.75	6.25
Winnipeg	6.75	7.00	6.00
Calgary	6.65	6.00	5.50
Edmonton	6.75	6.00	5.50
Prince Albert	4.50	4.25	4.25
Moose Jaw	5.75	4.50	5.50
Saskatoon	5.00	5.00	4.00

VEAL CALVES.

Toronto	\$12.00	\$11.00
Montreal	10.00	10.00
Winnipeg	9.50	9.00
Calgary	6.25	6.25
Edmonton	6.50	6.00
Prince Albert	8.50	8.00
Moose Jaw	6.00	6.00
Saskatoon	7.50	6.50

BACON HOGS.

Toronto	\$ 8.75	\$ 8.75	\$ 8.75
Montreal (I)	8.75	9.00	9.00
Winnipeg (I)	7.75	8.00	8.00
Calgary	7.50	7.25	7.50
Edmonton	7.65	7.85	7.60
Prince Albert	7.50	8.00	8.00
Moose Jaw	7.50	8.00	7.75
Saskatoon	7.50	8.00	7.75

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

Toronto	\$10.00	\$ 9.50	\$ 9.00
Montreal	8.00	8.50	8.00
Winnipeg	8.00	8.00	7.50
Calgary	7.00	6.50	7.00
Edmonton	6.75	6.75	7.00
Prince Albert	7.00	7.00	6.00
Moose Jaw	7.00	7.00	6.50
Saskatoon	6.75	6.50	5.50

NEW YORK LIVE STOCK

Receipts week of January 16, 1937:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,529	9,144	6,136	32,485
Central Union	2,457	1,424	12,306
New York	259	1,909	17,907	17,075
Total	7,245	12,538	24,043	62,466
Last week	7,037	13,535	23,108	60,158
Two weeks ago	5,974	8,895	20,453	40,096

PACIFIC COAST LIVESTOCK

Receipts during the five days ended January 15, 1937:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,008	2,235	2,030	1,147
San Francisco	2,280	55	1,075	3,450
Portland	3,375	290	5,300	3,350
DIRECTS—Los Angeles	Cattle, 139 cars;			
136 cars; sheep, 120 cars.	San Francisco: Cattle,			
520 head; calves, 85 head; hogs, 2,075 head; sheep,				
3,050 head.				

CALIF. INSPECTED SLAUGHTER

State-inspected kill December, 1936:

	Number.
Cattle	59,999
Calves	30,465
Sheep	106,349
Hogs	66,268

Meat food products produced:

	Lbs.
Sausage	2,670,759
Pork, beef	1,478,259
Lard and lard substitutes	1,353,187
Chili	10,941
Total	5,513,146

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 16, 1937, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	3,459	12,070	7,037
Swift & Co.	4,242	11,005	14,288
Wilson & Co.	2,071	7,540	7,540
Anglo-Amer. Prov. Co.	915	3,937	4,168
G. H. Hammond Co.	2,731
Shippers	11,682	15,569	7,857
Others	14,328	34,041	5,746

Brennan Packing Co., 2,812 hogs; Western Packing Co., Inc., 4,179 hogs; Agar Packing Co., 5,646 hogs.

Total: 46,142 cattle; 7,893 calves; 89,949 hogs; 46,431 sheep.

Not including 348 cattle, 763 calves, 40,634 hogs and 20,656 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,954	924	2,070	6,494
Cudahy Pkg. Co.	2,579	1,231	983	9,287
Morris & Co.	1,905	1,071	5,394
Swift & Co.	2,763	1,235	3,807	8,611
Wilson & Co.	3,131	1,238	1,187	8,265
Indpt. Pkg. Co.	229
Korabum Pkg. Co.	1,494
Others	5,398	334	3,494	5,208

Total: 20,124 cattle, 6,033 calves, 11,770 hogs, 43,239 sheep.

Not including 40,403 hogs bought direct.

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	3,702	11,113	5,403
Cudahy Pkg. Co.	4,809	7,653	7,505
Dold Pkg. Co.	1,428	6,097
Morris & Co.	1,514	58	1,863
Swift & Co.	5,398	5,810	9,968
Others	19,016

Eagle Pkg. Co., 33 cattle; Grt. Omaha Pkg. Co., 153 cattle; Geo. Hoffman Pkg. Co., 51 cattle; Lewis Pkg. Co., 434 cattle; Omaha Pkg. Co., 196 cattle; John Roth & Sons, 113 cattle; So. Omaha Pkg. Co., 112 cattle; Lincoln Pkg. Co., 543 cattle; Nagle Pkg. Co., 21 cattle; Wilson & Co., 286 cattle.

Total: 18,772 cattle and calves; 49,747 hogs; 21,759 sheep.

Not including 96 cattle, 6,638 hogs and 4,689 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,559	2,048	4,404	3,893
Swift & Co.	4,067	2,571	4,688	3,331
Morris & Co.	1,217	665	776
Hunter Pkg. Co.	1,522	468	3,695	400
Hell Pkg. Co.	2,210
Krey Pkg. Co.	2,386
Laclede Pkg. Co.	2,311
Shippers	4,570	6,679	17,115	1,221
Others	3,225	308	30,630	637

Total: 17,160 cattle, 12,739 calves, 68,215 hogs, 9,542 sheep.

Not including 2,805 cattle, 3,725 calves, 46,141 hogs and 1,206 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,209	804	7,777	9,073
Armour and Co.	2,098	710	5,959	4,971
Others	2,317	6	1,264

Total: 6,624 cattle, 1,520 calves, 14,980 hogs, 14,044 sheep.

Not including 745 sheep bought direct.

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,308	272	11,694	4,548
Armour and Co.	2,436	285	12,052	4,444
Swift & Co.	2,720	277	7,075	4,246
Shippers	2,463	76	8,064	1,564
Others	374	22	65

Total: 11,301 cattle, 932 calves, 38,890 hogs, 14,806 sheep.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,663	1,742	2,782	1,042
Wilson & Co.	3,740	2,387	2,898	1,303
Others	253	19	696

Total: 7,656 cattle, 4,148 calves, 6,346 hogs, 2,345 sheep.

Not including 24 cattle and 484 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,296	1,388	1,928	2,704
Dold Pkg. Co.	1,063	132	1,221	7
Wichita D. E. Co.	19
Dann-Ostertag	132
F. W. Dold	111	184
Sunflower Pkg. Co.	44	89
St. West Beef Co.	10
Pioneer Cattle Co.	45

Total: 2,720 cattle, 1,520 calves, 3,422 hogs, 2,711 sheep.

Not including 2,430 hogs bought direct.

FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,366	1,965	3,255	2,445
Swift & Co.	3,161	2,617	2,818	2,451
City Pkg. Co.	221	55	437
Blue Bonnet Pkg. Co.	137	12	172
H. Rosenthal Pkg. Co.	68	10	63

Total: 6,978 cattle, 4,659 calves, 6,745 hogs, 4,896 sheep.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,048	280	5,124	13,609
Swift & Co.	869	246	5,778	14,093
Cudahy Pkg. Co.	865	262	2,748	1,485
Others	1,231	367	1,564	200

Total: 4,013 cattle, 1,164 calves, 15,214 hogs, 29,387 sheep.

*Includes 36 head sent to Nuckols Packing Co., Pueblo, Colo.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,090	4,793	17,589	11,591
Cudahy Bros. Co.	971	2,088
Swift & Co.	5,931	6,836	25,254	15,837
M. Rifken	301	31
United Pkg. Co.	2,785	613
Others	4,441	690	18,885	4,552

Total: 18,469 cattle, 15,051 calves, 61,728 hogs, 31,980 sheep.

Not including 46 cattle, 102 calves, 658 hogs and 199 sheep bought direct.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,045	7,075	9,855	1,803
Swift & Co.
Omaha Pkg. Co., Chl.	228
Armour and Co., Mil.	937	3,552
N. Y. B. D. M. Co.	40
R. Gumz & Co.	77	52	80	22
Shippers	64	25	80	4
Others	878	561	91	178

Total: 4,269 cattle, 11,265 calves, 10,026 hogs, 2,007 sheep.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingman & Co.	2,490	692	11,779	2,206
Armour and Co.	1,385	203	1,586
Hilgencier Bros.	6	1,047
Meier Pkg. Co.	112	10	278	2
Ind. Prov. Co.	41	10	161	2
Wabnitz & Deters	40	104	187	25
Stumpf Bros.	108
Maass Hartman Co.	58
Shippers	2,415	1,215	16,681	10,362
Others	689	51	133	24

Total: 7,236 cattle, 2,275 calves, 31,960 hogs, 12,621 sheep.

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son	25	111
E. Kahn's Sons	1,018	257	4,746	235
Lohrey Pkg. Co.	3	262
H. H. Meyer Pkg. Co.	15	2,848
J. Schlechter's Son	106	135	57
J. F. Schroth P. Co.	25	2,220
J. P. Stegner & Co.	493	151	2
Shippers	300	196	2,768
Others	1,690	680	617	159

Total: 3,710 cattle, 1,444 calves, 13,461 hogs, 564 sheep.

RECAPITULATION.

CATTLE.

	Week ended Jan. 16.	Prev. week.	Cor.
Chicago	46,142	49,605	40,601
Kansas City	20,124	19,823	16,090
Omaha*	18,772	18,109	19,56
East St. Louis	17,160	17,656	18,309
St. Joseph	6,624	7,762	6,493
Sioux City	11,301	12,101	13,423
Okla. City	7,656	7,916	7,979
Wichita	2,720	2,758	2,890
Denver	4,013	4,474	4,203
St. Paul	18,469	15,463	11,646
Milwaukee	4,269	3,918	3,431
Indianapolis	7,236	8,258	6,201
Cincinnati	3,710	3,496	3,518
Ft. Worth	6,978	6,908	9,554

Total: 175,183 cattle, 178,307 calves, 163,694 hogs.

*Cattle and calves.

HOGS.

	Week ended Jan. 16.	Prev. week.	Cor.
Chicago	89,949	83,792	76,204
Kansas City	11,779	9,615	19,733
Omaha	49,747	36,313	43,993
East St. Louis	68,215	77,842	64,984
St. Joseph	14,980	16,111	20,124
Sioux City	38,890	29,169	30,304
Okla. City	8,346	6,631	8,253
Wichita	3,422	3,562	4,085
Denver	15,214	10,358	7,560
St. Paul	61,728	47,838	31,837
Milwaukee	10,026	10,563	17,931
Indianapolis	31,960	42,426	36,390
Cincinnati	13,461	20,394	19,011
Ft. Worth	6,745	9,937	9,615

Total: 423,112 hogs, 404,541 calves, 384,159 sheep.

SHEEP.

	Week ended Jan. 16.	Prev. week.	Cor.
Chicago	46,431	46,007	50,415
Kansas City	43,239	32,394	19,011
Omaha	21,739	11,807	24,894

	9,542	11,285	10,003
East St. Louis	9,542	11,285	10,003
St. Joseph	14,044	16,892	21,592
Sioux City	14,808	13,991	25,180
Okla. City	2,345	2,147	1,507
Wichita	2,711	4,000	4,716
Denver	29,387	24,368	29,895
St. Paul	31,980	33,780	17,969
Milwaukee	2,007	1,319	2,363
Indianapolis	12,621	20,078	9,107
Cincinnati	1,444	1,482	1,630
Ft. Worth	4,896	4,573	4,573

Total: 237,194 cattle, 225,083 calves, 223,755 hogs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Jan. 11	18,008	1,620	36,349	15,456
Tues., Jan. 12	10,395	2,049	28,915	12,494
Wed., Jan. 13	14,515	2,064	24,331	16,397
Thurs., Jan. 14	4,384	1,488	14,862	11,716
Fri., Jan. 15	2,014	891	17,385	7,655
Sat., Jan. 16	100	100	6,000	3,500

Total this week: 49,416 cattle, 8,212 calves, 128,022 hogs, 67,219 sheep.
Previous week: 50,411 cattle, 9,154 calves, 152,285 hogs, 59,204 sheep.
Year ago: 43,068 cattle, 7,749 calves, 121,351 hogs, 50,631 sheep.
Two yrs. ago: 47,651 cattle, 11,519 calves, 111,635 hogs, 62,460 sheep.

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Jan. 11	3,746	488	4,674	1,673
Tues., Jan. 12	2,294	462	2,310	1,198
Wed., Jan. 13	3,138	483	3,852	1,383
Thurs., Jan. 14	1,795	428	1,373	2,318
Fri., Jan. 15	495	18	4,507	1,065
Sat., Jan. 16	100	100	300	1,000

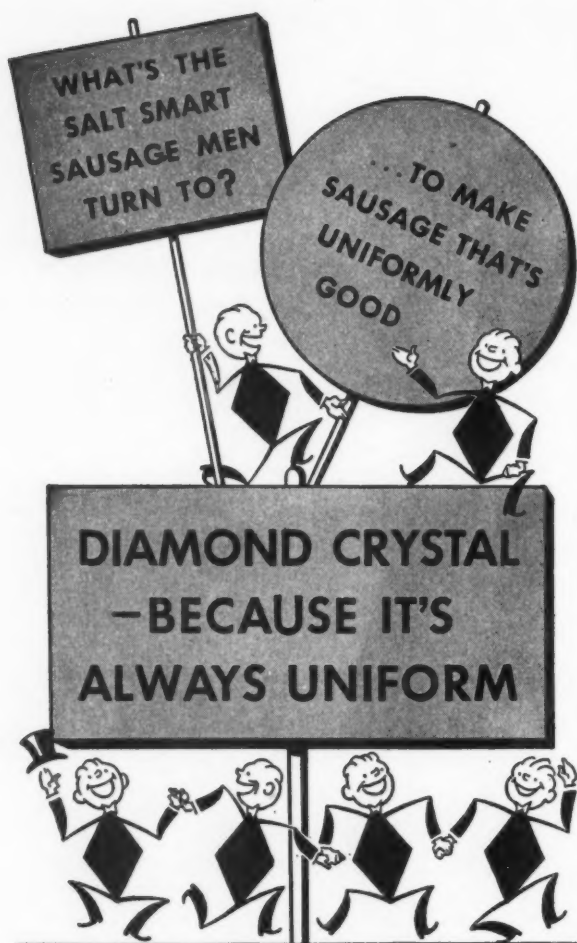
Total this week: 11,568 cattle, 1,629 calves, 14,816 hogs, 8,437 sheep.
Previous week: 13,369 cattle, 1,968 calves, 25,213 hogs, 8,651 sheep.
Year ago: 10,776 cattle, 1,339 calves, 13,700 hogs, 12,836 sheep.
Two years ago: 9,944 cattle, 1,936 calves, 16,988 hogs, 12,439 sheep.

Total receipts for January and year to date:

	1937.	1936.	Gain.	Loss.
Cattle	100,207	99,462	745
Calves	17,558	18,362	804
Hogs	294,537	292,288	2,249
Sheep	129,896	122,714	7,182

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Jan. 16	\$10.50	\$10.30	\$5.50	\$10.40



TIME and time again, successful sausage men tell us they've made many tests of various brands of salt. But always they return to Diamond Crystal Salt.

Because they know that no other product in the packing house justifies a high-grade salt more than sausage. That's why successful packers insist on Diamond Crystal Salt, especially for their sausage.

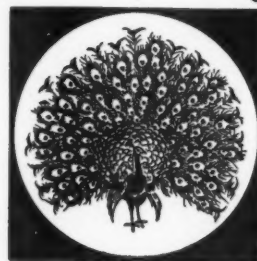
The "secret" of Diamond Crystal's unfailing uniformity and purity is the exclusive Alberger process by which it is made. The process that ended once and for all arguments about which is the best salt. Why not try it! Diamond Crystal Salt Company, Inc., St. Clair, Mich.



*Diamond Crystal
Salt*

UNIFORM IN COLOR . . . PURITY . . . DRYNESS . . . SOLUBILITY
SCREEN ANALYSIS . . . CHEMICAL ANALYSIS . . . CHARACTER OF FLAKE

GUARANTEE OF QUALITY



The name "STANGE" or the trademark "Peacock Brand" is your guarantee of perfect satisfaction in meat packer and sausage manufacturers' specialties. Made according to tried and tested formulas, these products offer advantages that no other product can equal. To give your *sausage and specialties* a guarantee of quality, use these *products* with a guarantee of quality.

Dry Essence of Natural
Spices — Individual
or blended
Peacock Brand Certi-
fied Casing Colors

Premier Curing Salt
Baysteem
Sani Close
Meat Branding Inks—
Violet and Brown

WM. J. STANGE COMPANY
2536-40 W. Monroe St., Chicago
Western Branch, 923 E. 3rd St., Los Angeles

F.C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

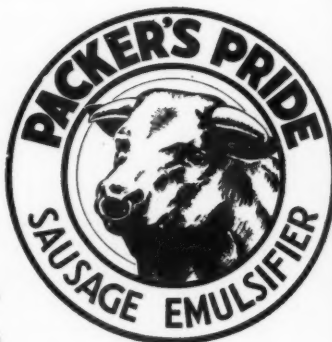
**BROKER
PACKINGHOUSE
PRODUCTS**

HARRY K. LAX, *General Manager*

*Member of New York Produce Exchange
and Philadelphia Commercial Exchange*

for
FINER
SAUSAGES
•
MEAT LOAVES
•
BOLOGNAS
•

ROSS & ROWE, Inc.
SOLE DISTRIBUTORS
NEW YORK - CHICAGO



Up and Down the



MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, Jan. 23, 1897.)

Live cattle shipped from the United States in 1896 totaled 369,302 head, an increase of nearly 100,000 over the 1895 shipments. Heaviest shipments were made through the port of Boston, with New York second.

Appropriation bill for the U. S. Department of Agriculture for the fiscal year 1897-98 totaled \$3,152,752, an increase of \$102,780 over that for 1896-97, bulk of the increase being for meat inspection under the Bureau of Animal Industry.

Cudahy Packing Co., Omaha, Neb., manufactured 14,250,000 lbs. of fertilizer during the fiscal year ended Oct. 31, 1896.

Armour and Company started erection of branch at Hackensack, N. J.

Tri-City Packing and Provision Co., Davenport, Ia., declared a dividend on its year's activities, limited by fire which destroyed plant early in the year. Good business in last half of year was reported by manager James M. Neal and secretary M. L. Wilkins.

Meat Packing 25 Years Ago

(From The National Provisioner, Jan. 27, 1912.)

Carstens Packing Co., Tacoma, Wash., with capital of \$3,000,000, filed articles of incorporation under Massachusetts laws.

Butchers' Packing Co., Indianapolis, Ind., incorporated by men in the trade in that city, opened bids for construction of a modern packing plant.

Levy Bros. Meat and Provision Co., Kansas City, was incorporated with capital stock of \$5,000 by I. Finkelstein and Leon and F. Levy.

Krey Packing Co., St. Louis, approved plans for a four-story cooler building, to cost \$30,000.

John Morrell & Co., Ottumwa, Ia., received permit for erection of a branch house at Spokane, Wash.

Fowler Packing Co., Kansas City, started erection of lard house costing \$75,000.

Southern Packing & Produce Co., Memphis, Tenn., applied for charter for erection of a packinghouse. H. E. Vernon, J. B. Saunders and F. N. Taylor were incorporators.

Watch Classified page for good men.

Chicago News of Today

A. E. Hayes, president, Hately Bros. Co., has left for an extended vacation trip to Mexico City and surrounding territory. He expects to enjoy a much needed rest.

Lacy Lee, Inc., packinghouse brokers, have moved from room 2014 to room 2025, Chicago Board of Trade bldg., acquiring considerably more spacious quarters.

President George A. Schmidt, Stahl-Meyer, Inc., New York City, was in Chicago this week.

James A. Hogan, well-known Baltimore provision broker, was in Chicago recently.

Howard W. McCall, president, J. H. Allison & Co., Chattanooga, Tenn., visited in Chicago this week.

Oscar Menge, sales manager, Jacob Dold Packing Co., Buffalo, N. Y., was in Chicago this week.

Among packers in Chicago during the week were R. A. Rath, vice president, Rath Packing Co., Waterloo, Ia., and A. C. Sinclair, vice president, Kingan & Co., Indianapolis, Ind.

George H. Elliott, well-known Chicago hide broker, and Mrs. Elliott left last week for a tour of Florida. Their car was shipped ahead by rail and they expect to see much of the state in a leisurely fashion.

M. J. Salzman, president, Salzman Casings Corp., Chicago, left this week for Los Angeles, where Mrs. Salzman is recuperating after a recent serious operation. After a visit there, including a little polishing off of the golf score, Max will call on friends in the trade up and down the Pacific Coast, who always look to him for practical service suggestions.

P. Hicks Cadle, who represents the A. C. Legg Packing Co., Birmingham, Ala., in the sale of "Old Plantation" seasoning in the territory west from the Mississippi river to the Pacific Coast, was in Chicago this week on his return from a trip to the East. Mr. Cadle is a famous missionary for high quality sausage.

Charles E. Snyder, well-known editor of "Chicago Daily Drovers Journal," was re-elected president of the Saddle and Siroloin Club at its 35th annual meeting. Other officers of this club, long a meeting place for packers and livestock men from all over the country, are B. H. Heide, manager, International Livestock Exposition, vice-president; O. T. Henkle, vice president, Union Stock Yard & Transit Co., secretary-treasurer. Edward N. Wentworth, director of Armour's Livestock Bureau, was re-elected a director.

Richard M. Connor was appointed assistant general superintendent of the Cudahy Packing Co. recently, to fill the vacancy caused by the death of J. M. Stafford.



Mr. Connor was previously assistant superintendent at the Cudahy Kansas City plant. He entered the firm's service in 1923 as a member of the Kansas City office force, was made purchasing agent and in 1930 was transferred to the operating department as assistant superintendent in charge of canned meats, margarine and mayonnaise production, a position he held until his recent promotion.

New York News Notes

A full line of beef, veal, lamb, pork and poultry attractively displayed greeted the many visitors who attended the grand opening of the new branch of C. Lehmann Packing Co., a division of Adolf Gobel, Inc., at 524 Westchester ave., Bronx, on January 17. The new branch has as its manager Morris Haas,

BOOSTING BABY BEEF

Grand champion steer of the Great Western Livestock Show was bought by Armour and Company for Safeway Stores at \$1.25 per lb. Here is Clarence Dale, Safeway meat executive at Los Angeles, admiring his purchase, which was soon turned into fancy beef for his customers. (Photo Western Livestock Journal.)



Legg's OLD PLANTATION SEASONINGS

"WORLD'S LARGEST BLENDERS OF FINE
SAUSAGE SEASONINGS." THERE MUST
BE A REASON. USE OLD PLANTATION
AND SEE FOR YOURSELF

A. C. LEGG PKG. CO.
BIRMINGHAM ALABAMA



Egg Visibility
**Produces
MORE
Egg Sales**

Self-Locking Egg Cartons are now
available with cellophane covered
windows, making a beautiful dis-
play of the actual eggs. Write for
samples of VISIBILITY cartons.

SELF-LOCKING CARTONS

MAIL COUPON FOR FREE SAMPLES

SELF-LOCKING CARTON CO.
563 E. Illinois St., Chicago, Ill.

Gentlemen: Please send without obligation samples of Self-
Locking VISIBILITY Egg Cartons together with full information.

Name.....
Address.....

JAS. H.
Forbes TEA & COFFEE CO.
Grinders and Blenders of Fine Seasonings
SEND COUPON for PRICE LIST

Jas. H. Forbes Tea & Coffee Co., 908 Clark Ave., St. Louis, Mo.
Please send me New Price List on Spice and Seasoning.

Name.....
Address.....

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SPICES**
add the
touch that
means so much

AIR CONDITIONING

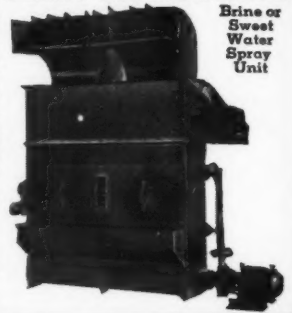
FOR ALL PACKING PLANT APPLICATIONS

● For long life, freedom from
corrosion, prevention of
contamination of meat products,
for lower cost in operation,
specify Niagara Air Condition-
ing Equipment. Example:
Niagara sweet water system for
carcass chill room provides re-
quired chilling with shrinkage
preventing humidity, and all
aluminum construction outlasts
other commercial metals; low
cost.

Representatives in principal
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**NIAGARA
BLOWER COMPANY**

6 E. 45th Street, New York City



Oppenheimer Casing Co.

Importers **SAUSAGE CASINGS** Exporters

CHICAGO, U. S. A.

New York, London, Hamburg, Sydney, Toronto, Wellington, Buenos Aires, Tientsin

who cordially greeted visitors. President V. D. Skipworth and other Gobel officers and executives were present.

An Eastern sales meeting was held on January 11 at the Commodore hotel by Geo. A. Hormel & Co., at which were present Ross Swickard, manager, dry sausage department, and Walter Bergman, manager, production department, packinghouse division, Austin, Minn. Park Dougherty, sales manager, also from Austin, presided.

Miss Bessie M. Smith, formerly secretary to district manager T. E. Ray, Swift & Company, New York, and now retired, was tendered an au revoir luncheon on January 16 by her associates at the central office and was given a handsome gold wrist watch as a token of friendship.

The spring meeting of the Tanners' Council of America will be held at Greenbrier, White Sulphur Springs, W. Va., May 3 and 4. Program will be announced at a later date. Officers of the council are chairman of the board, Carl F. Danner, American Hide & Leather Co.; vice chairman, Henry M. McAdoo, United States Leather Co.; executive vice president, Merrill A. Watson; treasurer, Frank H. Miller, G. Levor & Co., Inc.; secretary, J. Louis Nelson.

Vice president W. J. Cawley and L. V. Selle, animal and poultry feed department, Wilson & Co., Chicago, were visitors to New York last week.

H. V. Van Name, provision inspector, Wilson & Co., New York district, and Mrs. Van Name are spending a few months at St. Petersburg, Fla. During Mr. Van Name's absence R. R. Fahringer will take over his duties.

Meat and poultry seized and destroyed by the health department of the city of New York during the week ended January 16, 1937, were as follows: Meat—Manhattan, 3,680 lbs.; Brooklyn, 531 lbs.; Bronx, 9 lbs.; total, 4,220 lbs. Poultry—Manhattan, 5,841 lbs.; Queens, 4 lbs.; total, 5,845 lbs.

Leo Bartenstein, construction department, and H. H. Snodgrass, bakery division, Wilson & Co., Chicago, were in New York last week.

Countrywide News Notes

Several thousand customers attended the recent opening of the new plant of the Williams Meat Co., Kansas City, Mo. The plant includes 16,000 sq. ft. of floor space, about half of which is refrigerated.

Nenninger Packing Co., Cape Girardeau, Mo., has opened a hog slaughtering department with a capacity of about 200 head per day.

Interest of Robert Meidel in the Illinois Provision Co., Freeport, Ill., has been acquired by M. J. Jones, and the company is now operated by H. D. Bruger and M. J. Jones.

W. F. Price, vice president Jacob Dold Packing Co., Buffalo, N. Y., is leaving this week end with Mrs. Price for a trip

through the West Indies, visiting Cuba and other points of interest.

R. T. Keefe has resigned as president of the Keefe Packing Co., Arkansas City, Kas., having sold his interest to his brother, E. C. Keefe, and will establish the Kansas Dressed Beef Co. at Wichita in a new and modern plant said to have the most modern killing floor in that section. They will kill 400 cattle per week under government inspection, and will do a carload business chiefly.

J. L. Wilde, general manager, Detroit Packing Co., Detroit, Mich., is enjoying a vacation at Fort Pierce, Fla. Bathing, sun baths and horseback riding are his chief recreation.

R. C. Smith, president, John E. Smith's Sons Co., Buffalo, N. Y., has been elected a director of the Liberty Bank, one of the leading financial institutions of Buffalo.

Controlling interest in the Keefe Packing Co., Arkansas City, Kas., has been acquired by E. C. Keefe, son of the late president, Richard T. Keefe, and he has been made chairman of the board and general manager. Stanley F. Spencer, formerly general manager, has been made vice president.

R. F. Fears, formerly head of the produce division of Cudahy Packing Co. at Memphis, Tenn., has been made manager of the Cudahy branch at New Orleans, La., succeeding S. L. Burns, who has been transferred to the new Cudahy plant at Albany, Ga.

One-time Morris & Co. plant at Kansas City, Kans., may become a meat packing plant again under negotiations being conducted between Maurer Packing Co. and United States Cold Storage Co. Except for the power plant and a



APPLE OF HIS EYE

Emil Buscheib and the champion stallion which heads his herd of purebred Belgians. Raising these fine draft horses is the hobby of this Ohio renderer.

building housing a dog food company, the 891,000 sq. ft. of floor area is used for storage, of which 500,000 sq. ft. is refrigerated.

A new daylight beef dressing plant was opened recently in San Antonio, Tex., by the Roegelien Provision Co. The 1-story structure contains up-to-date equipment and operation is under federal inspection. Two grades of branded beef are being offered to the trade. Officers of the company include William Roegelien, president; August Roegelien, vice president, and E. K. Melton, plant manager.

Sutherland Paper Co., Kalamazoo, Mich., announces resignation of Walter A. West, treasurer and office manager, because of ill health. William Race, who succeeds him, has been with the company for two years.

Schweitzer & Co., a wholesale department of H. Moffat Co., has opened a new air-conditioned plant at San Francisco, Calif. The main storage room covers 7,500 sq. ft. and is reported to be the largest without inside pillar support on the Pacific Coast. Temperature and humidity are controlled in the meat ageing room, cutting and pickle departments and main storage room.

Arthur C. Johnson, editor, Denver Record-Stockman, passed away at his home in Denver on January 9 after a brief illness. Death was due to pneumonia. He had a world-wide career as a journalist, dating from the time of the Spanish-American war, before he entered the livestock publishing field. He helped to build up the Western Livestock Show, both as editor and as secretary of the Denver Livestock Exchange. He had completed the 1937 issue of his magazine publicizing the 1937 Western show just before his illness.

FINE HORSES HIS HOBBY

Emil G. Buscheib, Columbus, O., well-known renderer and producer of mixed animal feeds, began specializing in pure-bred Belgian horses only a little over a year ago and already is showing champions. Taking over a farm of some 270 acres near his plant, Mr. Buscheib has a string of 20 Belgians, headed by the champion stallion "Farceur du Marais," with many blue ribbons to his credit at state fairs and reserve championship in his breed at the 1935 International. As an adjunct to his horses, Mr. Buscheib has three show wagons on the farm, one being decorated with electric lights at every wheel spoke and commanding much attention wherever exhibited with the 4-horse hitch.

Commenting on his hobby, Mr. Buscheib said: "I've always dealt with farmers in my business, and this farm I regard as a gesture of appreciation to farmers—built in the hope that it will eventually be of service to them in the matter of improving draft stock. I have always admired the Belgian as a draft horse, and in the back of my head I have always wanted to raise and breed them on a fine stock farm."

PRODUCE MARKETS

BUTTER.		New York.
Chicago.		
Creamery (92 score).....	@32	@33 1/4
Creamery (90-91 score).....	@31	32 1/4 @32 1/4
Creamery firsts (88-89 score).....	@31	31 1/4 @32 1/4

EGGS.		
Extra firsts.....	21 1/4 @22	
Firsts, fresh.....	21 1/4 @22	
Standards.....	24 @24 1/4	

LIVE POULTRY.		
Fowls.....	9 @17 1/4	
Broilers.....	12 @21	17 @22
Chickens.....	16 1/2 @19	
Capon.....	17 @21	
Turkeys.....	18 @18	
Ducks.....	10 @16	
Geese.....	10 @17	12 @20

DRESSED POULTRY.		
Chickens, 31-42, fresh.....	18 1/4 @19	
Chickens, 43-54, fresh.....	19 1/4 @20 1/4	
Chickens, 55 & up, fresh.....	21 @22	21 1/4 @23
Fowls, 31-47, fresh.....	17 @19 1/4	18 1/4 @21
48-59, fresh.....	20 1/4 @22	22 @22 1/4
60 and up, fresh.....	@22 1/4	@23
Turkeys, fresh.....	15 @21 1/4	21 @24
Ducks, fresh.....	11 @17	
Geese, fresh.....	10 @17	@22

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended January 15, 1937:

	Jan. 8.	9.	11.	12.	13.	14.
Chicago.....	34	34	34 3/4	33 3/4	33 3/4	33 3/4
N. Y.....	35 1/4	35 1/4	35 1/4	34 3/4	34 3/4	34 3/4
Boston.....	35 1/4	35 1/4	35 1/4	35	35	34 3/4
Phila.....	35 1/4	35 1/4	35 1/4	35 1/4	35 1/4	35
San. Fran.....	34	34	34 1/2	34	34	34

Wholesale prices carlots—fresh & centralized—90 score at Chicago:

33 1/4-34 3/4 33 1/4-34 3/4 33 1/4-34 3/4 33 1/4-34 3/4 32 1/2-33

Receipts of butter by cities (tubs):

	This week.	Last week.	1937.	1936.
Chicago.....	32,290	27,874	31,725	83,303
N. Y.....	36,612	40,814	39,026	102,412
Boston.....	16,564	13,289	19,741	29,767
Phila.....	12,902	16,505	17,140	32,718
Total.....	98,368	98,482	101,632	258,200

Cold storage movement (lbs.):

	In Jan. 14.	Out Jan. 14.	On hand Jan. 15.	Same week day last year.
Chicago.....	4,095	125,889	11,318,676	11,790,827
New York.....	95,713	137,873	8,175,388	3,108,102
Boston.....	15,487	997,164	1,271,677	
Phila.....	14,160	18,529	676,321	711,590
Total.....	113,968	297,778	21,167,549	16,882,196

PRODUCE IN COLD STORAGE

Cold storage holding of butter, cheese, and eggs on January 1, 1937:

	Jan. 1, 1937.	Dec. 1, 1936.	Jan. 1, 1936.
	M lbs.	M lbs.	M lbs.
Butter, creamery.....	61,228	88,806	40,117
Butter, packing stock.....	602	888	74
Cheese, American.....	94,860	98,975	86,537
Cheese, Swiss.....	4,375	4,455	5,379
Cheese, brick & Munster.....	1,088	1,251	632
Cheese, Limburger.....	1,602	1,207	604
Cheese, all other.....	8,446	8,818	6,380
Eggs, shell, cases.....	650	1,755	964
Eggs, frozen (lbs.).....	51,768	66,309	69,546
Frozen, case equivalent.....	1,479	1,895	1,987
Total case equivalent both shell & frozen.....	2,129	3,650	2,951

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on January 21, 1937:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, 300-500 lbs.:				
Choice.....	\$16.50@18.00			
Good.....	13.50@16.50			
Medium.....	12.00@13.50		\$11.50@13.00	
Common (plain).....	10.00@12.00		10.00@11.50	
STEERS, 500-600 lbs.:				
Prime.....	18.00@19.00		19.50@20.50	
Choice.....	16.50@18.00		18.00@19.50	
Good.....	13.50@16.50		13.00@16.50	
Medium.....	12.00@13.50		11.50@13.00	
Common (plain).....	10.00@12.00		10.00@11.50	
STEERS, 600-700 lbs.:				
Prime.....	17.50@18.50		19.50@20.50	
Choice.....	16.00@17.50		18.00@19.50	\$17.00@18.50
Good.....	14.00@16.00		13.00@16.50	14.00@16.50
Medium.....	12.00@14.00	\$11.50@14.00	11.50@13.00	12.50@14.00
STEERS, 700 lbs. up:				
Prime.....	17.50@18.50	18.00@19.00	19.50@20.00	
Choice.....	16.00@17.50	16.50@18.00	17.50@19.50	17.00@18.00
Good.....	14.00@16.00	14.00@16.50	13.00@16.50	14.00@16.50
COWS:				
Choice.....	11.00@12.00	11.00@12.00	11.00@12.00	12.00@12.50
Good.....	10.00@11.00	10.00@11.00	10.00@11.00	11.00@12.00
Medium.....	9.50@10.00	9.50@10.00	9.00@10.00	10.00@11.00
Common (plain).....				
Fresh Veal:				
VEAL:				
Choice.....	16.00@17.00	17.00@18.00	16.00@18.00	16.00@17.00
Good.....	15.00@16.00	16.00@17.00	14.00@16.00	15.00@16.00
Medium.....	13.00@15.00	14.00@16.00	12.00@14.00	14.00@15.00
Common (plain).....	12.00@13.00	12.00@14.00	11.00@12.00	12.00@14.00
CALF:				
Good.....	13.00@14.00		12.00@14.00	
Medium.....	11.00@13.00		11.00@12.00	
Common (plain).....	10.00@11.00		10.00@11.00	
Fresh Lamb and Mutton:				
LAMBS, 38 lbs. down:				
Choice.....	14.00@15.00	15.00@16.00	14.50@15.50	15.50@16.00
Good.....	13.00@14.00	14.00@15.00	13.50@14.50	15.00@15.50
Medium.....	12.00@13.00	13.00@14.00	12.50@13.50	14.00@15.00
Common (plain).....	11.00@12.00	12.00@13.00	11.50@12.50	
LAMBS, 39-45 lbs.:				
Choice.....	14.00@15.00	14.50@15.50	14.00@15.00	15.50@16.00
Good.....	13.00@14.00	13.50@14.50	13.00@14.00	15.00@15.50
Medium.....	12.00@13.00	12.50@13.50	12.00@13.00	14.00@15.00
Common (plain).....				
LAMBS, 46-55 lbs.:				
Choice.....	12.50@13.50	14.00@15.00	13.00@14.00	14.50@15.00
Good.....	12.00@13.00	13.00@14.00	12.00@13.00	14.00@14.50
MUTTON, Ewe, 70 lbs. down:				
Good.....	8.50@9.50	8.50@9.50	7.50@8.50	8.00@9.00
Medium.....	7.50@8.50	7.50@8.50	6.50@7.50	7.00@8.00
Common (plain).....	6.00@7.50	6.50@7.50	6.00@6.50	6.00@7.00

Fresh Pork Cuts:

LOINS:				
8-10 lbs. av.....	17.00@18.50	17.50@18.00	17.00@18.50	17.00@19.00
10-12 lbs. av.....	17.00@18.00	17.00@18.00	17.00@18.50	17.00@19.00
12-15 lbs. av.....	16.50@17.50	16.00@17.00	16.50@17.50	16.50@18.00
16-22 lbs. av.....	16.00@17.00		15.50@16.00	16.50@18.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.....	14.50@15.50		15.50@16.50	16.00@17.00
PICNICS:				
6-8 lbs. av.....		14.50@15.50		
BUTTS, Boston Style:				
4-8 lbs. av.....	17.00@18.50		18.00@19.50	19.00@20.00
SPARE RIBS:				
Half Sheets.....	12.50@13.50			
TRIMMINGS:				
Regular.....	12.00@13.00			
Includes heifers, 450 lbs. down, at Chicago.				
Includes sides at Boston and Philadelphia.				
Includes "skin on" at New York and Chicago.				

Arbogast & Bastian Company
MEAT PACKERS and PROVISION DEALERS
WHOLESALE SLAUGHTERERS OF
CATTLE, HOGS, SHEEP AND CALVES
U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.

Vogt's Liberty Bell Brand
Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all-grades of pork and good grade of other meats in mostly cash and carry stores.

NEW YORK. CHICAGO.

	Dec. 31, 1936	Dec. 31, 1935	Dec. 31, 1934	Dec. 31, 1933	Dec. 31, 1932	Dec. 31, 1931
Beef:						
Porterhouse steak	.47	.47	.40	.44	.41	.34
Sirloin steak	.39	.40	.34	.37	.36	.30
Round steak ¹	.87	.38	.31	.32	.31	.25
Rib roast, 1st 6 cuts	.32	.34	.27	.28	.30	.22
Chuck roast	.24	.26	.18	.24	.25	.17
Plate beef	.13	.19	.11	.15	.16	.10
Lamb:						
Legs	.25	.29	.22	.24	.27	.22
Loin chops	.38	.42	.35	.36	.39	.33
Rib chops	.31	.35	.28	.32	.35	.28
Stewing	.13	.13	.10	.14	.16	.12
Pork:						
Chops, center cuts	.32	.34	.26	.31	.33	.25
Bacon, strips	.37	.41	.31	.35	.40	.29
Bacon, sliced	.42	.46	.34	.42	.46	.34
Hams, whole	.31	.35	.23	.28	.31	.22
Picnics, smoked	.22	.25	.14	.22	.24	.14
Lard	.19	.21	.17	.17	.18	.15
Veal:						
Outlets	.44	.45	.38	.38	.39	.29
Loin chops	.37	.38	.31	.33	.33	.25
Rib chops	.32	.34	.25	.29	.30	.21
Stewing (breast)	.17	.18	.13	.15	.16	.10

¹Top round at New York.

NEWS OF THE RETAILERS

Harvey Duerst and William Boeringer have purchased Whitewater Cash Market on Whitewater st., Whitewater, Wis., from V. R. Cooter.

William Dorais, Dorais meat market, 304 Division st., has sold business to Jacob Coppens, Marquette, Mich.

Hirmer meat market, Sioux City, Ia., has been purchased by Ed. Stark of Vermillion, S. D.

Herbert J. Hermesen will open meat business at 2255 So. Howell ave., Milwaukee, Wis.

John Gutenberg, meat dealer, sold business to John Geibel, Great Falls, Mont.

Joe Lindom will open meat market at 3355 36th ave., South, Minneapolis, Minn.

C. J. Mulford, Winthrop, Ia., has purchased meat market in Manchester.

Oscar Carlson, Burlington, has purchased Stop and Shop meat market, Union Grove, Wis., from A. J. Wieners and M. Terry.

Elmer Nitschke opened meat market on his farm four miles west of Horicon, Wis., butchering young prime stock and maintaining delivery service to Horicon and Burnett, Wis.

AMONG N. Y. RETAILERS

Past national and state president George Kramer installed the newly elected officers of Brooklyn Branch at their recent meeting. Al. Rosen presented the incoming president Anton Hehn with flowers and retiring president Joseph Maggio received a pen and pencil set. Another feature of the evening was the demonstration of a labor saving device for the preparation of fat used in certain cuts of meat.

DECEMBER FRESH MEAT PRICES

CHICAGO

Wholesale fresh meat prices for December, 1936, with comparisons:

	Dec. 1936	Nov. 1936	Dec. 1935
BEEF.			
Steer:			
300-500 lbs.,			
Choice	\$17.31	\$16.89	\$16.75
Good	14.85	14.68	14.48
Medium	11.66	11.24	12.02
Common	9.47	8.75	10.54
500-600 lbs.,			
Choice	16.73	16.39	16.80
Good	14.60	14.42	14.48
Medium	11.66	11.24	12.02
Common	9.47	8.75	10.51
600-700 lbs.,			
Choice	16.11	15.89	16.90
Good	14.16	13.94	14.75
Medium	11.59	11.25	12.15
700 lbs. up,			
Choice	15.80	15.24	17.39
Good	13.78	13.41	15.24
Cow:			
Good	9.89	9.50	10.86
Medium	8.93	8.75	9.78
Common	8.43	8.25	9.12
VEAL AND CALF CARCASSES.			
Veal ¹ :			
Choice	15.24	13.72	15.88
Good	14.12	12.72	14.88
Medium	12.59	11.36	13.54
Common	11.18	9.75	11.95
Calf ¹ :			
Good	11.12	10.00	13.38
Medium	10.16	9.14	11.95
Common	9.33	8.52	10.52

¹Skin on.

LAMB AND MUTTON.

Lamb:			
38 lbs. down,			
Choice	13.74	14.70	18.31
Good	12.74	13.72	17.56
Medium	11.74	12.74	16.56
Common	10.74	11.74	15.56
39-45 lbs.,			
Choice	13.70	14.42	18.31
Good	12.70	13.54	17.56
Medium	11.70	12.52	16.56
Common	10.70	11.52	15.56
46-55 lbs.,			
Choice	12.20	13.72	17.72
Good	11.65	13.22	16.94
Mutton (ewe):			
70 lbs. down:			
Good	6.88	7.42	9.50
Medium	5.86	6.18	8.50
Common	5.30	5.34	7.50

FRESH PORK.

Hams, 10-14 lbs. av.	18.48	18.44	20.07
Loins, 8-10 lbs. av.	17.49	17.26	20.08
10-12 lbs. av.	17.41	17.26	20.08
12-15 lbs. av.	17.07	16.81	19.39
16-22 lbs. av.	16.29	15.76	17.96
Shoulders, N. Y. style,			
skinned, 8-12 lbs. av.	15.12	14.28	16.11
Picnics, 6-8 lbs. av.			
Butts, Boston style,			
4-8 lbs. av.	17.24	16.88	18.10
Spareribs, half sheets	12.34	12.96	15.63

NEW YORK

Wholesale fresh meat prices for December, 1936, with comparisons:

	Dec. 1936	Nov. 1936	Dec. 1935
BEEF.			
Steer:			
300-500 lbs.,			
Choice	\$17.06		\$17.06
Good			14.89
Medium	\$12.45	\$12.41	12.29
Common	10.53	10.51	10.75
500-600 lbs.,			
Choice	18.64	18.55	
Good	17.61	17.55	17.40
Medium	15.45	15.44	15.05
Common	12.47	12.48	12.39
600-700 lbs.,			
Choice	16.00	15.98	
Good	14.93	15.00	15.26
Medium	12.54	12.46	12.58
700 lbs. up,			
Choice	16.32	16.32	17.98
Good	14.68	14.64	15.71
Cow:			
Good	11.07	10.46	11.80
Medium	9.80	9.34	10.66
Common	8.84	8.46	9.76
VEAL AND CALF CARCASSES.			
Veal ¹ :			
Choice	17.24	15.98	17.34
Good	15.40	14.14	15.77
Medium	13.44	12.16	13.67
Common	12.04	10.55	11.34
Calf ¹ :			
Good	13.03	11.30	13.86
Medium	11.90	10.22	11.99
Common	10.83	9.19	10.12

¹Skin on.

LAMB AND MUTTON.

Lamb:			
38 lbs. down,			
Choice	14.20	15.95	19.94
Good	13.27	15.05	19.02
Medium	12.20	14.21	17.94
Common	11.08	13.21	16.83
39-45 lbs.,			
Choice	13.62	15.22	19.60
Good	12.67	14.48	18.72
Medium	11.69	13.70	17.79
Common	10.70	12.52	16.83
46-55 lbs.,			
Choice	12.54	14.45	18.70
Good	11.71	13.56	18.16
Mutton (ewe):			
70 lbs. down:			
Good	6.97	7.46	8.92
Medium	6.04	6.45	7.92
Common	5.13	5.44	6.96

FRESH PORK.

Hams, 10-14 lbs. av.	21.03	19.10	23.12
Loins, 8-10 lbs. av.	17.87	17.98	21.52
10-12 lbs. av.	17.81	17.88	20.96
12-15 lbs. av.	17.24	17.21	19.76
16-22 lbs. av.	16.51	16.32	18.53
Shoulders, N. Y. style,			
skinned, 8-12 lbs. av.	15.80	15.66	18.11
Picnics, 6-8 lbs. av.			
Butts, Boston style,			
4-8 lbs. av.	18.31	17.67	20.34
Spareribs, half sheets	13.91	14.25	17.39

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during December, 1936:

	Average prices live animals per 100 lbs. Chicago.			Average wholesale prices of carcasses per 100 lbs. New York.			Composite retail price in cents per lb. New York.		
	Dec. 1936	Nov. 1936	Dec. 1935	Dec. 1936	Nov. 1936	Dec. 1935	Dec. 1936	Nov. 1936	Dec. 1935
Steers—									
Choice	\$11.78	\$11.12	\$13.04	\$16.74	\$16.85	\$17.69	\$33.16	\$33.00	\$35.31
Good	10.46	9.95	10.82	14.93	15.00	15.26	28.55	28.62	30.62
Medium	8.65	8.44	8.28	12.47	12.48	12.39	22.50	23.20	24.06
Lambs—									
Choice	9.05	9.08	11.16	14.20	15.95	19.94	26.74	27.99	29.19
Good	8.69	8.72	10.64	13.27	15.05	19.02	23.07	23.96	25.93
Medium	7.89	7.78	10.01	12.20	14.21	17.94	19.38	20.83	23.09
Hogs—									
Good	10.10	9.56	9.69	20.34	20.04	23.28	26.32	25.68	29.93

The combined dinner dance at Hotel St. George, Brooklyn, Sunday, February 7, by Brooklyn, South Brooklyn and Jamaica Branches was the principal topic at the meeting of South Brooklyn Branch on January 19. Also discussed was the bowling club which this branch has formed.

State president Louis Wagner, sr.,

has left the hospital following a serious operation, and is convalescing at his home.

Jamaica members of the Ladies' Auxiliary are in charge of a card and bunco party which will be held January 28 at Hotel Regent, Jamaica. There will be games and prizes and refreshments will be served.

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THE P. BRENNAN COMPANY

CHICAGO, ILLINOIS

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,	
Week ended		1932	
Jan. 20, 19			
Prime native steers—	20 @ 20 1/2	20	@ 20 1/2
400-600	19 1/2 @ 20 1/2	19 1/2	@ 20 1/2
600-800	19 @ 19 1/2	19	@ 19 1/2
800-1000	18 1/2 @ 19	18 1/2	@ 19
Good native steers—			
400-600	18 1/2 @ 18 1/2	17 1/2	@ 18
600-800	18 @ 18 1/2	17 1/2	@ 18
800-1000	18 @ 18 1/2	17	@ 18
Medium steers—			
400-600	15 @ 16	13	@ 13 1/2
600-800	16 @ 16 1/2	13 1/2	@ 14 1/2
800-1000	16 1/2 @ 17	14 1/2	@ 15
Heifers, good, 400-600	16 @ 17	14	@ 14 1/2
Cows, 400-600	10 @ 11	9 1/2	@ 12
Hind quarters, choice	@ 26	@ 25	
Fore quarters, choice	@ 15	@ 16	

Beef Cuts

Steer loins, prime.....	@ 40	unquoted	
Steer loins, No. 1.....	@ 39	@ 35	
Steer loins, No. 2.....	@ 35	@ 31	
Steer short loins, prime..	@ 38	unquoted	
Steer short loins, No. 1..	@ 33	@ 48	
Steer short loins, No. 2..	@ 42	@ 41	
Steer loin ends, No. 2....	@ 23	@ 22	
Cow loins.....	@ 18	@ 17	
Cow short loins.....	@ 21	@ 19	
Cow loin ends (hips).....	@ 15	@ 15	
Steer ribs, prime.....	@ 28	unquoted	
Steer ribs, No. 1.....	@ 23	@ 23	
Steer ribs, No. 2.....	@ 12	@ 14	
Cow ribs, No. 2.....	@ 11	@ 11	
Cow ribs, No. 3.....	@ 18	unquoted	
Steer rounds, prime.....	@ 13 1/2	@ 13	
Steer rounds, No. 1.....	@ 16	@ 13	
Steer chucks, prime.....	@ 14	unquoted	
Steer chucks, No. 1.....	@ 13 1/2	@ 12 1/2	
Steer chucks, No. 2.....	@ 12 1/2	@ 12	
Cow rounds.....	@ 12	@ 12	
Cow chucks.....	@ 10 1/2	@ 10 1/2	
Steer plates.....	@ 11	@ 12	
Medium plates.....	@ 11	@ 11 1/2	
Briskets, No. 1.....	@ 15	@ 16 1/2	
Steer navel ends.....	@ 9	@ 9 1/2	
Cow navel ends.....	@ 9	@ 9	
Fore shanks.....	@ 6	@ 6	
Hind shanks.....	@ 6	@ 6	
Strip loins, No. 1, bbls..	@ 58	@ 45	
Strip loins, No. 2.....	@ 53	@ 35	
Sirloin butts, No. 1.....	@ 30	@ 25	
Sirloin butts, No. 2.....	@ 22	@ 17	
Beef tenderloins, No. 1..	@ 75	@ 65	
Beef tenderloins, No. 2..	@ 60	@ 60	
Rump butts.....	@ 11 1/2	@ 13	
Flank steaks.....	@ 22	@ 22	
Shoulders, choice.....	@ 12 1/2	@ 12 1/2	
Hanging tenderloins.....	@ 16	@ 12	
Insides, green, 6@8 lbs..	@ 13 1/2	@ 14 1/2	
Outsides, green, 5@6 lbs.	@ 13	@ 13	
Knuckles, green, 5@6 lbs.	@ 13	@ 14	

Beef Products

Brains (per lb.).....	@ 7	8 @ 10	
Hearts.....	@ 10	9 1/2 @ 10	
Tongues.....	@ 18	@ 18	
Sweetbreads.....	@ 18	20 @ 22	
Oxtail, per lb.....	@ 10	@ 12	
Fresh tripe, plain.....	@ 9	@ 10	
Fresh tripe, H. O.....	@ 11 1/2	@ 12 1/2	
Livers.....	@ 19	@ 19	
Kidneys, per lb.....	@ 10	@ 11	

Veal

Choice carcass.....	@ 17	@ 17	
Good carcass.....	@ 15	15 @ 16	
Good saddles.....	@ 20	18 @ 20	
Good racks.....	@ 12	13 @ 16	
Medium racks.....	@ 9	@ 12	

Veal Products

Brains, each.....	@ 11 1/2	@ 11	
Sweetbreads.....	@ 35	@ 35	
Calf livers.....	@ 45	@ 45	

Lamb

Choice lambs.....	@ 16	@ 18	
Medium lambs.....	@ 14	@ 17	
Choice saddles.....	@ 19	@ 21	
Medium saddles.....	@ 17	@ 19	
Choice fores.....	@ 13	@ 15	
Medium fores.....	@ 12	@ 14	
Lamb fries, per lb.....	@ 30	@ 25	
Lamb tongues, per lb.....	@ 15	@ 15	
Lamb kidneys, per lb.....	@ 20	@ 20	

Mutton

Heavy sheep.....	@ 7	@ 7	
Light sheep.....	@ 10	@ 10	
Heavy saddles.....	@ 9	@ 9	
Light saddles.....	@ 12	@ 12	
Heavy fores.....	@ 5	@ 5	
Light fores.....	@ 6	@ 6	
Mutton legs.....	@ 13	@ 13	
Mutton loins.....	@ 8	@ 8	
Mutton stews.....	@ 5	@ 7	
Sheep tongues, per lb.....	@ 12 1/2	@ 12 1/2	
Sheep heads, each.....	@ 10	@ 10	

Fresh Pork and Pork Products

Pork loins, 8@10 lbs. av.	@ 18	17 1/2 @ 18
Picnics.....	@ 14 1/2	@ 15
Skinned shoulders.....	@ 16 1/2	@ 15 1/2
Tenderloins.....	@ 32	@ 35
Spare ribs.....	@ 13	@ 13 1/2
Back fat.....	@ 13	@ 13 1/2
Boston butts.....	@ 18	@ 18
Boneless butts, cellar		
trim, 2@4.....	@ 25	@ 22
Hocks.....	@ 10	@ 12
Tails.....	@ 12	@ 14
Neck bones.....	@ 4	5 @ 6
Slip bones.....	@ 13	@ 14
Blade bones.....	@ 12	@ 14
Pigs' feet.....	@ 5	5 1/2 @ 6
Kidneys, per lb.....	@ 9	@ 9
Livers.....	@ 9	@ 10
Brains.....	@ 8	@ 12
Ears.....	@ 6	7 1/2 @ 8
Snouts.....	@ 8	@ 12
Heads.....	@ 8	8 @ 8 1/2
Chitterlings.....	@ 6 1/2	8 @ 7

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@ 16 1/2	@ 16 1/2
Clear bellies, 18@20 lbs.	@ 16 1/2	@ 16 1/2
Rib bellies, 25@30 lbs.	@ 16 1/2	@ 16 1/2
Fat backs, 10@12 lbs.	@ 11 1/2	@ 11 1/2
Fat backs, 14@16 lbs.	@ 12 1/2	@ 12 1/2
Regular plates.....	@ 12	@ 12
Jowl butts.....	@ 11	@ 11

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	24 1/2 @ 25 1/2	@ 25 1/2
Fancy skd. hams, 14@16 lbs., parchment paper	26 @ 27	@ 27
Standard reg. hams, 14@16 lbs., plain	24 @ 25	@ 25
Picnics, 4@8 lbs., short shank, plain	18 1/2 @ 19 1/2	@ 19 1/2
Picnics, 4@8 lbs., long shank, plain	17 1/2 @ 18 1/2	@ 18 1/2
Fancy bacon, 6@8 lbs., parchment paper	27 1/2 @ 28 1/2	@ 28 1/2
Standard bacon, 6@8 lbs., plain	25 @ 26	@ 26
No. 1 beef ham sets, smoked		
Insides, 8@12 lbs.	30 @ 31	@ 31
Outsides, 5@9 lbs.	27 @ 28	@ 28
Knuckles, 5@9 lbs.	27 @ 28	@ 28
Cooked hams, choice, skin on, fattened	@ 39	@ 39
Cooked hams, choice, skinless, fattened	@ 41 1/2	@ 41 1/2
Cooked picnics, skin on, fattened	@ 27	@ 27
Cooked picnics, skinned, fattened	@ 27 1/2	@ 27 1/2

BARRELED PORK AND BEEF

Mess pork, regular.....	@ 30.50	
Family back pork, 24 to 34 pieces.....	@ 30.00	
Family back pork, 35 to 45 pieces.....	@ 30.00	
Clear back pork, 40 to 50 pieces.....	@ 29.00	
Clear plate pork, 25 to 35 pieces.....	@ 25.00	
Bean pork.....	@ 28.00	
Brisket pork.....	@ 31.00	
Plate beef.....	@ 18.50	
Extra plate beef, 200-lb. bbls.....	@ 19.00	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.....	\$21.00	
Lamb tongue, short cut, 200-lb. bbl.....	\$1.50	
Regular tripe, 200-lb. bbl.....	18.50	
Honeycomb tripe, 200-lb. bbl.....	23.50	
Pocket honeycomb tripe, 200-lb. bbl.....	26.00	

LARD

Prime steam, cash, Bd. Trade.....	@ 13.37n	
Prime steam, loose, Bd. Trade.....	@ 12.65n	
Refined lard, tierces, f.o.b. Chgo.....	@ 14 1/2	
Kettle rend., tierces, f.o.b. Chgo.....	@ 15	
Leaf, kettle rendered, tierces, f.o.b. Chicago.....	@ 15 1/2	
Neutral, in tierces, f.o.b. Chicago.....	@ 14 1/2	
Compound, reg., tierces, c.a.f.....	@ 13 1/2	

OLEO OIL AND STEARINE

Extra oleo oil.....	13 1/2 @ 14 1/2	
Prime No. 2 oleo oil.....	13 @ 13 1/2	
Prime oleo stearine, edible.....	11 1/2 @ 12	

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.		
Valley points, prompt.....	@ 10 1/2	
White deodorized, in bbls., f.o.b. Chgo.....	12 1/2 @ 12 1/2	
Yellow deodorized.....	12 1/2 @ 12 1/2	
Soap stock, 50% f.f.a. f.o.b. mills.....	2 1/2 @ 3	
Soya bean oil, f.o.b. mills.....	@ 10	
Corn oil, in tanks, f.o.b. mills.....	10 1/2 @ 10 1/2	
Cocconut oil, sellers' tanks, f.o.b. coast.....	8 1/2 @ 9 1/2	
Refined in bbls., f.o.b. Chicago.....	nom. 15	

OLEOMARGARINE

(F. O. B. CHICAGO.)

White domestic vegetable margarine.....	@ 16 1/2	
White animal fat margarine, in 1 lb. cartons, rolls or prints.....	@ 16 1/2	
Nut, 1-lb. cartons.....	@ 15	
Puff paste (water churned).....	@ 15	
(milk churned).....	@ 16	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.....	@ 27
Country style sausage, fresh in bulk.....	@ 23 1/2
Country style sausage, fresh in bulk.....	@ 21 1/2
Country style sausage, smoked.....	@ 25 1/2
Frankfurters, in sheep casings.....	@ 23 1/2
Frankfurters, in hog casings.....	@ 21 1/2
Bologna in beef bungs, choice.....	@ 18 1/2
Bologna in beef middles, choice.....	@ 19
Liver sausage in beef rounds.....	@ 15 1/2
Liver sausage in hog bungs.....	@ 17 1/2
Smoked liver sausage in hog bungs.....	@ 18 1/2
Head cheese.....	@ 17 1/2
New England luncheon specialty.....	@ 22
Minced luncheon specialty, choice.....	@ 19
Tongue sausage.....	@ 27
Blood sausage.....	@ 16
Souse.....	@ 18 1/2
Polish sausage.....	@ 22 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs.....	@ 40
Thuringer cervelat.....	@ 21
Farmer.....	@ 27
Holsteiner.....	@ 25
B. C. Salami, choice, in hog bungs.....	@ 35
Milano salami, choice, in hog bungs.....	@ 37
B. C. Salami, new condition.....	@ 21
Frisses, choice, in hog middles.....	@ 35
Genoa style salami, choice.....	@ 44
Pepperoni.....	@ 32
Mortadella, new condition.....	@ 19 1/2
Capicola.....	@ 48
Italian style hams.....	@ 37
Virginia hams.....	@ 43

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—	
Small tins, 2 to crate.....	\$5.75
Frankfurt style sausage, in sheep casings—	
Small tins, 2 to crate.....	\$7.50
Smoked link sausage, in hog casings—	
Small tins, 2 to crate.....	\$6.75

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings.....	@ 12 1/2
Special lean pork trimmings.....	@ 16 1/2
Extra lean pork trimmings.....	@ 17
Pork cheek meat.....	@ 11 1/2
Pork hearts.....	7 1/2 @ 8
Pork livers.....	7 1/2 @ 8
Native boneless bull meat (heavy).....	12 1/2 @ 12 1/2
Shank meat.....	@ 10
Boneless chucks.....	@ 10 1/2
Beef trimmings.....	@ 9 1/2
Beef cheeks (trimmed).....	@ 8 1/2
Dressed canners, 350 lbs. and up.....	@ 8 1/2
Dressed cutter cove, 400 lbs. and up.....	@ 8 1/2
Dr. bologna bulls, 600 lbs. and up.....	@ 9 1/2
Pork tongues, canner trim, S. P.....	@ 12 1/2

CURING MATERIALS

Nitrite of soda (Chgo. w'he stock):	Cwt.
In 425-lb. bbls., delivered.....	\$9.00
Saltpeter, less than ton lots:	
Dbl. refined granulated.....	6.40
Small crystals.....	7.40
Medium crystals.....	7.75
Large crystals.....	8.15
Dbl. reld. gran. nitrate of soda.....	5.50
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:	
Granulated.....	\$ 6.80
Medium, undried.....	9.80
Medium, dried.....	9.80
Rock.....	6.00
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	@ 3.75
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%).....	@ 5.00
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	@ 4.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	@ 4.40
Dextrose, in car lots, per cwt.....	@ 4.01

(Continued on page 51.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

BEFORE YOU BUY

Investigate What These Packers Offer

Hunter Packing Company

East St. Louis, Illinois

*Straight and Mixed Cars
of Beef and Provisions*



NEW YORK OFFICE
410 W. 14th Street

REPRESENTATIVES:
Wm. G. Joyce, Boston
F. C. Rogers, Inc., Philadelphia

Rath's

from the Land O'Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA



Philadelphia Scrapple a Specialty John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 407-409 West 13th Street

Hams
Bacon
Lard
Delicatessen

HORMEL

GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

THE E. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY"
HAMS and BACON

**Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions**

Represented by

NEW YORK	PHILADELPHIA	WASHINGTON	BOSTON
H. L. Woodruff	W. C. Ford	B. L. Wright	P. G. Gray Co.
259 W. 14th St.	38 N. Delaware Av.	1244 5th St. N. E.	148 State St.

C. A. Durr Packing Co., Inc.

Utica, N. Y.

Manufacturers of



HAMS
BACON
FRANKFURTS

LARD
DAISIES
SAUSAGES

QUALITY Pork Products That SATISFY

C. A. BURNETTE CO.

CHICAGO, ILL.

—Commission Slaughterers—

Hogs—Cattle—Calves

**[We Specialize in Straight
Carloads of Dressed Hogs]**

U. S. GOVT. INSPECTION

Chicago Markets

(Continued from page 49.)

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime	18	19 1/4
Resifted	18 1/2	20
Chili Pepper, Fancy	22	23 1/4
Chili Powder, Fancy	22	23
Cloves, Amboyna	22	26
Madagascar	18 1/2	21 1/4
Zanzibar	18	21
Glazer, Jamaica	17	19 1/4
African	17	18 1/2
Mace, Fancy Banda	68	73
East India	68	68
M. J. & W. I. Blend	22 1/2	22 1/2
Mustard Flour, Fancy	15	15
No. 1	25	25
Nutmeg, Fancy Banda	25	25
East India	20 1/2	20 1/2
M. I. & W. I. Blend	19	19
Paprika, Extra Fancy	26	26
Fancy	25	25
Hungarian	24 1/4	24 1/4
Paprika Sweet Red Pepper	26 1/4	26 1/4
Pinexco (220-lb. bbls.)	28 1/4	28 1/4
Pepper, Cayenne	22 1/4	22 1/4
Red Pepper, No. 1	11 1/4	13
Pepper, Black Aleppy	7 1/4	9
Black Lampong	11 1/4	13
Black Tellicherry	12 1/4	14
White Java Muntok	12	13 1/4
White Singapore	12	13 1/4
White Packers	13	13

SEEDS AND HERBS

	Whole.	Ground for Sausage.
Caraway Seed	10	12
Celery Seed, French	24	28
Common Seed	11	13 1/4
Coriander Morocco Bleached	8	8
Coriander Morocco Natural No. 1	6 1/4	8 1/4
Mustard Seed, Cal. Yellow	9	11
American	8	10
Marjoram, French	20	24
Oregano	12 1/2	15
Sage, Dalmation Fancy	9	10 1/4
Dalmation No. 1, Fancy	8 1/4	10

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	@.16
Domestic rounds, 140 pack	@.29
Export rounds, wide	@.40
Export rounds, medium	@.24
Export rounds, narrow	@.35
No. 1 weasands	@.05
No. 2 weasands	@.08 1/4
No. 1 bungs	@.16
No. 2 bungs	@.09
Middles, regular	@.35
Middles, select, wide, 2@2 1/4 in.	@.45
Middles, select, extra wide, 2 1/4 in. and over	@.80
Dried bladders:	
12-15 in. wide, flat	.70
10-12 in. wide, flat	.60
8-10 in. wide, flat	.50
6-8 in. wide, flat	.25
Hog casings:	
Narrow, per 100 yds.	2.45
Narrow, special, per 100 yds.	2.85
Medium, regular	1.45
Wide, per 100 yds.	1.20
Extra wide, per 100 yds.	.26
Export bungs	.19
Large prime bungs	.18
Medium prime bungs	.09 1/4
Small prime bungs	.18
Middles, per set.	.08
Stomachs	.08

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good	\$10.00@11.25
Steers, medium	@10.00
Cows, good	6.00@6.50
Cows, medium	up to 6.00
Cows, low cutter and cutter	3.75@5.00
Bulls, cutter to medium	5.00@6.50

LIVE CALVES

Vealers, top	\$ @14.00
Vealers, good to choice	@13.00
Vealers, medium	@11.50
Vealers, common	7.00@9.50

LIVE LAMBS

Lambs, good to choice	\$ @11.15
Lambs, good to choice	11.25@11.55
Ewes, good	@5.50

LIVE HOGS

Hogs, good to choice, 170-210-lb.	\$ @10.50
-----------------------------------	-----------

DRESSED BEEF

City Dressed.

Choice, native, heavy	19 1/2@21
Choice, native, light	20 @21 1/4
Native, common to fair	17 @19

Western Dressed Beef.

Native steers, 000@800 lbs.	19 @20
Native choice yearlings, 440@600 lbs.	19 1/2@21
Good to choice heifers	17 @18
Good to choice cows	14 @15
Common to fair cows	12 @13
Fresh bologna bulls	11 @12

BEEF CUTS

	Western	City
No. 1 ribs	24 @26	25 @27
No. 2 ribs	21 @23	23 @24
No. 3 ribs	19 @20	20 @22
No. 1 loins	33 @36	32 @38
No. 2 loins	26 @30	28 @31
No. 3 loins	22 @25	23 @26
No. 1 hinds and ribs	22 @24	24 @26
No. 2 hinds and ribs	19 @21	22 @23
No. 1 rounds	@17	@17
No. 2 rounds	@16	@16
No. 3 rounds	@15	@15
No. 1 chucks	@17	@17
No. 2 chucks	@16	@16
No. 3 chucks	@15	@14
Bolognas	11 1/2@12 1/2	
Rolls, reg. 6@8 lbs. av.	23 @25	
Rolls, reg. 4@6 lbs. av.	18 @20	
Tenderloins, 4@6 lbs. av.	50 @60	
Tenderloins, 5@6 lbs. av.	50 @60	
Shoulder clods	12 @14	

DRESSED VEAL

Good	17 1/2@18 1/4
Medium	16 1/2@17 1/4
Common	14 1/2@16 1/4

DRESSED SHEEP AND LAMBS

Lambs, prime to choice	13 1/2@16 1/4
Lambs, good	14 1/2@15 1/4
Lambs, medium	13 @14 1/2
Sheep, good	7 @10
Sheep, medium	5 @7

DRESSED HOGS

Hogs, good and choice (90-140 lbs.)	\$15.25@15.75
-------------------------------------	---------------

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.	@20
Pork tenderloins, fresh	@34
Pork tenderloins, frozen	@32
Shoulders, Western, 10@12 lbs. av.	@17
Butts, boneless, Western	@23
Butts, regular, Western	@22
Hams, Western, fresh, 10@12 lbs. av.	@22
Picnic hams, West. fresh, 6@8 lbs. av.	@17
Pork trimmings, extra lean	@19
Pork trimmings, regular 50% lean	@15
Spareribs	@15

SMOKED MEATS

Regular hams, 8@10 lbs. av.	24 @25
Regular hams, 10@12 lbs. av.	24 @25
Regular hams, 12@14 lbs. av.	24 @25
Skinless hams, 10@12 lbs. av.	26 @27
Skinless hams, 12@14 lbs. av.	26 @27
Skinless hams, 16@18 lbs. av.	26 @27
Skinless hams, 18@20 lbs. av.	26 @27
Picnics, 4@6 lbs. av.	18 @19
Picnics, 6@8 lbs. av.	18 @19
City pickled bellies, 8@12 lbs. av.	22 @24
Bacon, boneless, Western	27 @28
Bacon, boneless, city	27 @28
Rollettes, 8@10 lbs. av.	21 @22
Beef tongue, light	21 @22
Beef tongue, heavy	23 @24

FANCY MEATS

Fresh steer tongues, untrimmed	16c a pound
Fresh steer tongues, l. c. trimmed	28c a pound
Sweetbreads, beef	35c a pound
Sweetbreads, veal	70c a pair
Beef kidneys	12c a pound
Mutton kidneys	4c each
Livers, beef	29c a pound
Oxtails	18c a pound
Beef hanging tenders	25c a pound
Lamb fries	12c a pair

BUTCHERS' FAT

Shop fat	@4.00 per cwt.
Breast fat	@4.50 per cwt.
Edible suet	@6.25 per cwt.
Inedible suet	@5.00 per cwt.

GREEN CALFSKINS

	5-9	9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals	23	2.35	2.50	2.55	2.85
Prime No. 2 veals	22	2.15	2.30	2.35	2.65
Buttermilk No. 1	20	2.05	2.20	2.25	...
Buttermilk No. 2	19	1.90	2.05	2.10	...
Branded gruby	11	1.10	1.25	1.30	1.55
Number 8	11	1.10	1.25	1.30	1.55

BONES AND HOOF

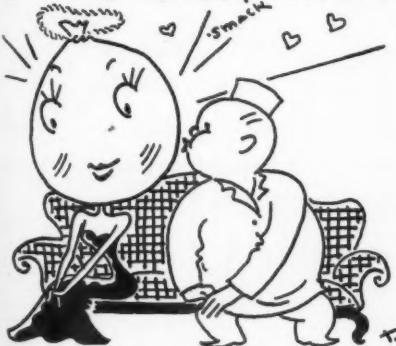
	Per ton.
Round shins, heavy	\$75.00
Flat shins, heavy	65.00
Thighs, blades and buttocks	55.00
White hoofs	50.00
Black and striped hoofs	40.00

COOPERAGE

(Prices at Chicago.)

Ash pork barrels, black hoops	\$1.35 @1.37 1/4
Ash pork barrels, galv. hoops	1.42 1/2@1.45
Oak pork barrels, black hoops	1.25 @1.27 1/4
Oak pork barrels, galv. hoops	1.32 1/2@1.35
White oak ham tierces	2.17 1/2@2.20
Red oak lard tierces	1.92 1/2@1.95
White oak lard tierces	2.02 1/2@2.05

Bill the Sausage Man says:—



Boys, you can Taste The difference with natural casings ♥♥♥

S. OPPENHEIMER & Co., Inc.

610 Root Street
Chicago

105 Hudson Street
New York

Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Plant Superintendent

Available at once. Can handle your plant profitably. Qualified and practical. Willing to submit proof of ability. W-617, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Sales Manager

with 22 years' packinghouse experience, 17 years with present employer. Successful record as sales manager. Thorough knowledge of pork operations, by-products, sales and costs. Desires change. Age 42. Reliable references. W-632, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Packinghouse Man

Experienced packinghouse man knows business thoroughly, hog killing, cutting, curing, smoking and sausage manufacture, also beef and small stock. Beef cooler grading or beef sales. Would like to associate with progressive company. Proven record and first-class references. W-633, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

Rendering Equipment

Wanted, complete used rendering equipment, small to medium capacity, to manufacture meat scraps from inedible animals. If interested, act quickly. W-631, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Misc. Wanted & for Sale

Allied Products

Wanted by meat and provision wholesaler with spacious plant, covering greater New York and Westchester counties, agency for allied products. Efficient distribution assured. Write full details. Room 2604, 369 Lexington Ave., New York City.

Meat Market

For sale in Kentucky, meat market equipped with Lipman refrigeration; one 18-ft. Hussmann counter; 1 step-in box, small cold storage, lard and sausage room; 1 meat slicer; and 1 Jim Vaughn cutter. This is the only exclusive meat market in town. Priced for quick sale. Thomas Meat Market, Leitchfield, Ky.

Men Wanted

Sausage Foreman

Packer in Middle West has opening for man capable of operating sausage department. Must produce quality products, know costs and be competent in handling help. In answering, give complete details regarding age and experience. W-634, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Smoked Meat Man

Wanted, smoked meat man, fully experienced, to take charge of smoked meat department in mid-western independent plant. Fine opportunity in growing business. W-636, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Salesmen

Salesmen wanted for selected eastern territories by old established Chicago manufacturer of exclusive line of fancy specialties, cooked meats and sausage. Permanent positions for right men. W-621, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Beef Salesman

Wanted, beef salesman capable of taking charge of small wholesale beef cooler in U. S. Yards. Give references, experience and salary expected. W-604, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Plant for Sale

Packinghouse

For sale, exceptionally well equipped packinghouse ready for immediate operation with capacity to kill and handle 200 cattle daily. Well located in Iowa. Low operating costs. Has been under government inspection. Also suitable for dog food plant. FS-624, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Must Sacrifice Packing Plant

For sale or rent, modern brick 3-story fireproof packing plant equipped ready to operate. Formerly occupied by Meyer Packing Co. Located on 2 railroad sidings, B & O and P. R. R. Large pens and pasture. Can be in operation within a few hours. Write or wire Center Coal Co., Indiana, Pa.

Dispose of your surplus equipment through THE NATIONAL PROVISIONER "Classified" ads.

Equipment for Sale

Slicers

For sale, 2 Link-Belt slicers, silent chain drive with motor stand suitable for bacon or dried beef. FS-635, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Packinghouse Equipment

Used but in good condition:
6 No. 8 Sturtevant Blowers with 12" discharge.
3 6 x 4 x 6 Duplex Inserted Liner Type Steam Pumps.
26 Brecht Lard Drums. Made of Galv. Steel with iron hoops, 24 in. diam. x 30 in. long.
50 Hogsheds or curing vats. Made of wood with iron hoops, 36 in. diam. x 42 in. long.
1 24-ton capacity Frick Ice Machine. Complete with steam engine, ammonia receiver, double pipe condenser, freezing tank, freezing cans, overhead crane and American Marsh brine pump.
Also Boilers, Pumps, Water Softener, Feed Water Heater, Scales, Hydraulic Press, Lard Cooking Tank, Tallow Cooking Tanks, Ham Cooking Kettles and other items.
For full particulars, descriptions and prices, write to:
GEORGE H. ALTEN
P. O. Box 426 Lancaster, Ohio

Used Equipment for Sale

Two 4 ft. x 9 ft. Mechanical Mfg. Co. Lard Rolls; two 6 ft. x 40 ft. Direct-Heat Rotary Dryers; one Allbright-Nell 2 1/2 ft. x 5 ft. Jacketed Dryer; 3 Bartlett & Snow Jacketed Digesters or Tankage Dryers; 2 No. 1 Anderson Oil Expellers; one 24 in. x 20 in. Type "B" Jeffrey Hammer Mill; one 24 in. x 16 in. Gruendler hammer mill; 2 Jay-Bee Hammer Mills, No. 2, No. 3, for Cracklings; Two Mechanical Mfg. Co. Double Arm Meat Mixers; 1 Hottmann Twin Screw Cutter and Mixer; 1 Buffalo No. 23 Silent Cutter; 1 No. 41 Enterprise Meat Chopper; 1 Boss No. 166 meat chopper. Miscellaneous: Cutters, Grinders, Melters, Cookers, Rendering Tanks, Hydraulic Presses; Kettles, Pumps, etc. What have you for sale? Send us a list.
CONSOLIDATED PRODUCTS COMPANY
14-19 Park Row, New York, N. Y.
Shops and Plant:
331 Doremus Ave., Newark, N. J.

GEO. H. JACKLE Broker

Offerings Wanted of:
Tankage, Blood, Bones
Cracklings, Hoofs

405 Lexington Ave.
New York City

Paradise Brand HAMS • BACON • LARD
THE THEURER-NORTON PROVISION COMPANY
... Packers ... CLEVELAND, OHIO

UNITED DRESSED BEEF COMPANY J. J. HARRINGTON & COMPANY City Dressed Beef, Lamb and Veal, Poultry

Oleo Oils
Stearine
Tallows

Stock Foods
Calf Heads
Cracklings

Pulled Wool
Pickled Skins
Packer Hides

Calf Skins
Horns
Cattle Switches

Selected Beef and Sheep Casings NEW YORK CITY

43rd & 44th Streets
First Ave. and East River

Telephone
Murray Hill 4-2900

**THE
CASING HOUSE**
BERTH. LEVI & Co., Inc.
ESTABLISHED 1882
NEW YORK CHICAGO LONDON
BUENOS AIRES HAMBURG WELLINGTON

THE FOWLER CASING CO., Ltd.
8 Middle St. London, E. C. 1
Cable address EFFSEACO, London
**Largest Buyers of Hog Casings in
Great Britain**
Your Offers Solicited

**To Sell Your Hog Casings
in Great Britain**

communicate with
STOKES & DALTON, LTD.
Leeds 9 ENGLAND


PATENT SEWED CASINGS
Manufactured Under Sol May Methods
by the PIONEERS
of Sewed Sausage Casings
HOG BUNGS—HOG BUNG ENDS—BEEF MIDDLES
PATENT CASING COMPANY
617-23 West 24th Place Chicago, Illinois

Wilmington Provision Company
TOWER BRAND MEATS
*Slaughterers of Cattle, Hogs,
Lambs and Calves*
U. S. GOVERNMENT INSPECTION
WILMINGTON DELAWARE

THE CUDAHY PACKING Co.
Importers and Exporters of
Selected Sausage Casings
221 North La Salle Street Chicago, U. S. A.

Dold

NIAGARA BRAND
HAMS & BACON
SHIPPERS OF STRAIGHT AND MIXED CARS OF
BEEF-PORK-SAUSAGE-PROVISIONS
BUFFALO-OMAHA-WICHITA

FOR GOOD EATING
STAHL-MEYER
READY TO EAT MEATS

STAHL-MEYER, INC.
NEW YORK, N. Y.

READY-TO-EAT MEATS · FERRIS HICKORY SMOKED HAM AND BACON

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THE NATIONAL Provisioner

ADVERTISERS



The National Provisioner is a Member Audit Bureau of Circulations and Associated Business Papers, Inc.



The executives and other personnel of the companies in this list take a heavy load off your shoulders. They are the ones who worry about and study and test—design and redesign—equipment, supplies and services necessary for the everyday operation of your business. If they didn't do these things you'd have to have men on your payroll who could, and other men who could fabricate, prepare and put into operation what these firms make available to you at a very much lower cost. Watch their advertising for the latest developments in time-and-money savers.

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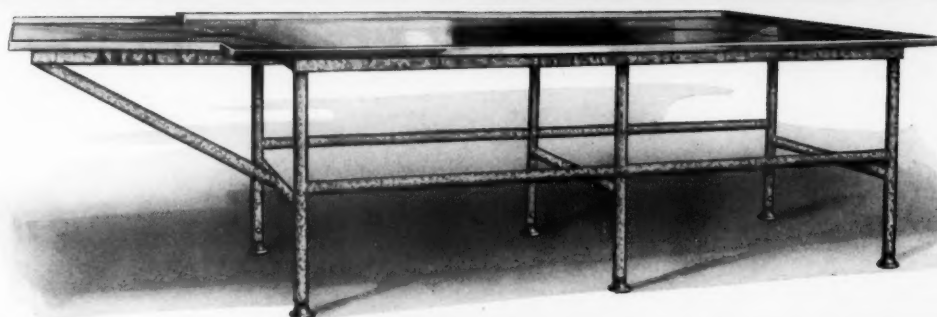
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V. D. Anderson Co.	Halsted & Co., Inc., E. S.	Salzen Tool Co.
Angostura-Wuppermann Corp.	Heekin Can Co., The.	Salzman Casings Corp.
Armstrong Cork Products Co.	Hygrade Food Products Corp.	Sayer & Co., Inc.
Artaba Foods, Ltd.	Independent Casing Co.	Schluderberg, Wm. T. J. Kurlde Co.
Brady, McGillivray & Mulloy.	Industrial Chemical Sales Co.	Schweishelmer & Fellerman.
Brand Bros., Inc.	International Harvester Company.	Sedberry, J. B., Inc.
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Carrier Corporation.	Johns-Manville Corporation.	Smith, Brubaker & Egan.
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Cork-Insulation Co., Inc.	Luce Mfg. Co.	Superior Packing Co.
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Dunning & Boschert Press Co.	Manaster, Harry & Bro.	Transparent Package Co.
du Pont de Nemours & Co., Inc., E. I.	Marley Co.	Unit Heater & Cooler Co.
Early & Moor, Inc.	May Casing Co.	United Cork Companies.
Electric Auto-Lite Co.	Meat Packers Union of Poland.	Vilter Mfg. Co.
Exact Weight Scale Co.	Meier Electric & Machine Co.	West Carrollton Parchment Co.
Fairbanks, Morse & Co.	Metal Sponge Sales Corp.	Westinghouse Elec. & Mfg. Co.
Ford Motor Co.	Meyer Packing Co., H. H.	Weston Trucking & For. Co.
French Oil Mill Machinery Co.	Midland Paint & Varnish Co.	Wilson & Co.
Frick Co.	Omaha Packing Co.	Wolff Printing Co.
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General Electric Co.	Paterson Parchment Paper Co.	Wynantskill Mfg. Co.
General Motors Truck Co.	Peters Machinery Co.	York Ice Machinery Corp.
Globe Company.	Powers Regulator Co.	
Goodyear Tire & Rubber Co.	Pressed Steel Tank Co.	

CLEANABILITY
plus
DURABILITY



ANCO

SAUSAGE STUFFING TABLE

W E L D E D T U B E L E G S

SELDOM does a day pass but that an improvement is made in the design of some piece of equipment for the Meat Packing Industry by The Allbright-Nell Co.

Today, ANCO calls attention to the latest improvement in the construction of Sausage Stuffing Tables. The latest type of Table, illustrated above, is made with polished Stainless Steel top and welded tube legs which are fitted with adjustable cast iron feet. This design eliminates the many crevices in which dirt might collect and combines durability with sanitation. There are no bolt or rivet heads on the top or no sharp corners or crevices to keep clean. Here is a table that will proudly stand out in any sausage department and will outlast any other type of sausage stuffing table.

*Write today for prices, giving us
the size of the Table you can use.*

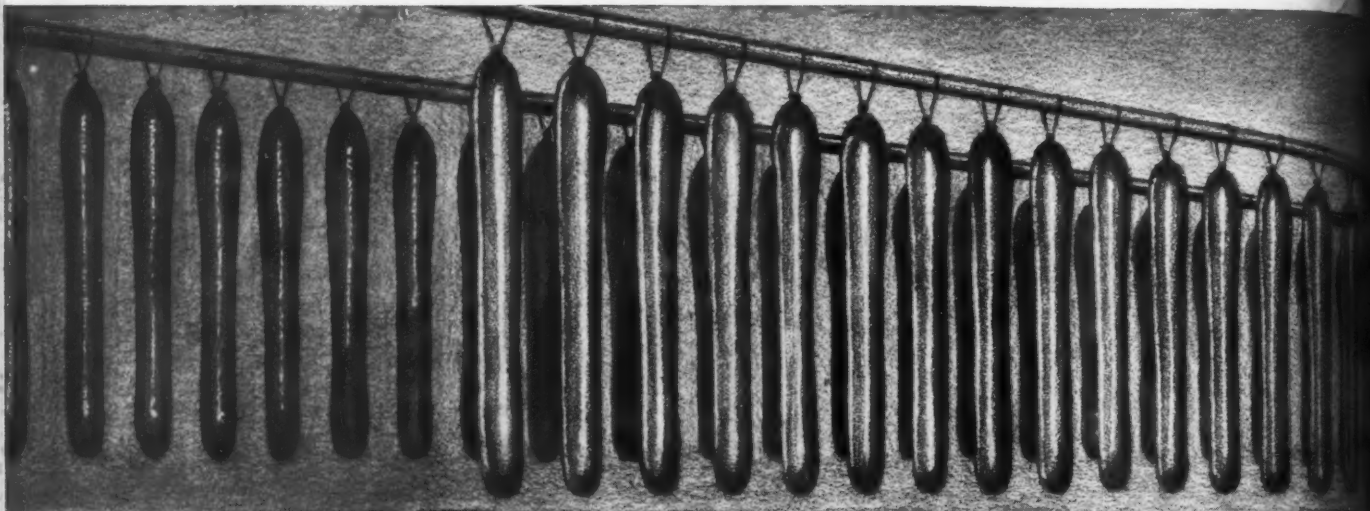
THE ALLBRIGHT-NELL CO.

Eastern Office:
117 Liberty Street
New York, N. Y.

5323 S. Western Boulevard,
Chicago, Ill.

Western Office:
111 Sutter Street
San Francisco, Calif.

SAUSAGE IS ALWAYS ON DRESS PARADE



FORWARD MARCH...

A CRISP ORDER! Column after column of men move forward in review. *No time for buttoning collars now—the dress parade is on!*

Every day sausage products are passing in review before the exacting eyes of consumers . . . being inspected and compared with competing brands. *Here is where sales are made.* How important it is that *your* sausage meets with approval on this daily dress parade!

The uniformity of Swift's Selected Beef Casings together

There is no chance for product not to look its best when stuffed in Swift casings. Ask your local Swift & Company representative about our full selection of rounds, weasands, middles, bungs, and bladders.

with their fine quality will enable your product to make a favorable impression at all times. This is because Swift's natural casings are:

- FRESHLY HANDLED.
- WELL FATTED.
- ACCURATELY GRADED FOR SIZE.
- CAREFULLY INSPECTED FOR DEFECTS.
- WELL PACKED.

USE SWIFT'S SELECTED BEEF CASINGS

AD

to make a
use Swift

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NGS